

Menu Choices

Please select one option from each course per person and email your choices along with any dietary requirements to: k.r.strathmore9@icloud.com

Starters

Compression of Ham Hock Terrine, green tomato and apple chutney, baby leaves

OR

Salmon and King Prawn Fish Cake with mango and chilli salsa, oriental salad

Main Course

Breast of Chicken stuffed with haggis mousse, dauphinoise potato, glazed seasonal vegetables

OR

Braised Daube of Beef, horseradish creamed potatoes, root vegetables, bourguignon jus

Dessert

Sticky Toffee Pudding, vanilla ice cream

OR

Raspberry and Drambuie Cranachan, shortbread with crunchy oats



