



PARTY NIGHT MENU 2018

Spiced Parsnip Soup & Garlic Toast (v)

Chicken & Roasted Red Pepper Terrine, Celeriac Remoulade & Arran Oaties

Scottish Smoked Salmon with Caper, Lemon & Horseradish Sauce & Rye Bread

Chestnut & Red Wine Pate with Arran Oaties (v)



Traditional Turkey with Herb Stuffing, Bacon wrapped Chipolatas and Pan Roast Gravy

Pan Seared Sea Bass Fillet, Creamed Cabbage & Bacon with Buttered Greens

Rump of Beef Braised in Red Wine & Shallots, Chive Mash & Roasted Root Veg

Mixed Nut & Spinach Roast with Wild Mushroom Gravy



Trio of Desserts

Rich Chocolate Orange Mousse, Meringue with Passion Fruit Coulis & Sticky Toffee Pudding
with Hazelnut Butterscotch Sauce



Coffee, Tea & Homemade Shortbread

