



BELTANE

SATURDAY LUNCH

26TH JUNE 12NOON TO 3.00PM



TOMATO & BASIL SOUP
served with a fresh roll

CREAMY GARLIC MUSHROOMS
served with garlic bread

AVOCADO & PRAWN SALAD
with coriander and lime

CHEF'S HOMEMADE PATE
served with oatcakes

TRIO OF MELON
served with orange segments and fresh raspberries

HAGGIS, POTATO AND DRAMBUIE GATEAU
served with Drambuie cream essence

ROAST RIB EYE OF BEEF
served with red wine jus

FILLET OF SEA BASS
oven roasted with citrus butter, served on potato, asparagus,
wild mushrooms, cherry tomatoes and mixed leaf vinaigrette

BREAST OF CHICKEN IN A TARRAGON SAUCE
served with braised rice

GAMMON STEAK
topped with pineapple or fried egg from Bonnington Farm

BEER BATTERED HADDOCK
served with chips and chef's homemade tartare sauce

BROUGHTON BEEF AND ALE PIE
served with chips or potatoes and vegetables

GATEAU OF RATATOUILLE & SPINACH
topped with herb crumble, served with new potatoes and side salad

FRESH BAKED PAVLOVA

RHUBARB CRUMBLE
served with ice cream or custard

LEMON TART

CHOCOLATE AND TOFFEE CRÈME BRULEE

ICE CREAM & SORBET

CHEESE & BISCUITS (£2.00 Supplement)

2 courses £13.50 per person

3 courses £16.50 per person