



# BOXING DAY *Lunch*

12.30 ~ 3.00pm

CARROT & CORIANDER SOUP

FAN SLICED GALIA MELON

with parma ham and a redcurrant & orange sauce

WARM TARTLET OF LEEKS & WILD MUSHROOMS

with a pesto oil

ROULADE OF SALMON PRAWN

with a yoghurt & dill dressing

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ROAST RIB-EYE OF BORDERS BEEF

with yorkshire pudding and red wine gravy

PAN-FRIED BREAST OF CHICKEN

with a tomato, mushroom & tarragon sauce

OVEN ROASTED DARNE OF SALMON

on wilted greens with a chive & white wine cream sauce

OPEN LASAGNE OF GOATS CHEESE & SUN-BLUSHED TOMATO

with a yellow pepper coulis

ALL SERVED WITH SEASONAL VEGETABLES & POTATOES

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WHITE CHOCOLATE & RASPBERRY TART

served with a white chocolate sauce

BRAMLEY APPLE & CINNAMON CRUMBLE

with custard

ICED CRANACHAN PARFAIT

with a mango coulis

SELECTED SCOTTISH CHEESES AND BISCUITS

£17.50 per person

**RESERVATIONS ESSENTIAL**