

MENU FOR THE LESS FORMAL OCCASION

Chef's soup of the day

Traditional prawn cocktail with marie rose sauce

Seasonal melon with yoghurt sorbet

= = =

Braised rump of Scotch beef with Yorkshire pudding,
rich onion gravy, baby roast potatoes and seasonal veg

Roast chicken breast with creamy pepper sauce, baby roast potatoes and seasonal veg

Scottish smoked salmon salad with capers and new potato salad

Tomato spaghetti with spinach, chickpeas and roast aubergine

= = =

16.95 for starter, main dish and coffee

Why not add a dessert?

Selection of desserts

= = =

19.95 for 3 courses and coffee

Available for private parties in our Drawing Room (up to 35 guests) or in our Lennox Room (up to 50 guests).

We also have formal banqueting menus available.



A listed country house with rooms of distinction