

Please email your selection of starter, main course and sweets with your name when you book this event.

## *Kilted Skirlie*

### Starters

#### Soup of the Day

Choice of two homemade soups with a crusty bread roll

#### Bruschetta

Garlic bread topped with tomato, garlic and basil

#### Chef's homemade Pate

Homemade chicken liver pate served with oatcakes and a Cumberland sauce

#### Duet of Prawns

Succulent Prawns one half topped with Marie Rose and the other with a Lemon an' Lime mayo on a bed of crisp leaves

### Main Courses

#### Venison Sausages

Succulent venison sausage on a bed of clapshot with spaghetti vegetables and a redcurrant and black pepper jus

#### Chicken in the Heather

Chicken cooked in honey, garlic and French mustard on a bed of colcannon and spaghetti of vegetables

#### Scottish Salmon Balmoral

Loch Fyne Salmon rolled in oats served on a bed of clapshot with a cream dill sauce

#### Vegetable Stir-Fry

Vegetables and noodles cooked together with Soya and ginger

### Sweets

#### Assorted Ice Cream

A choice of three between vanilla, chocolate, strawberry, tablet, rum and raisin and Caramel shortcake

#### Sticky Toffee Pudding

Served with a tasty Butterscotch sauce and a choice of cream or ice-cream

#### Scottish Crumpets

Served warm with vanilla ice cream and poached fruits

#### Scotch Mist

Strawberries and meringue whipped together with soft cream served in a wafer basket