



Starter

Smooth Tomato Soup

Scented with Claret, topped with a
Swirl of cream and Croutons

Quenelle of Smoked Mackerel pate

Soft Creamy Smoked Mackerel Pate
Accompanied by warm buttered toast and seasonal salad

Spicy Pears with Cream Cheese

A Poached Pear filled with Creamed Cheese
And Toasted Almonds drizzled with a lightly spiced sauce
Set on a Chiffonade of Lettuce

Goujons of Sole

Strips of Sole fillet coated in Parmesan and
bread crumbs deep fried
Simply served with salad and lemon wedges

Main

Crisp Roast Pork

Pork rubbed with spices and slow roasted
Sliced over steamed greens in Oyster sauce

Lamb en Croute

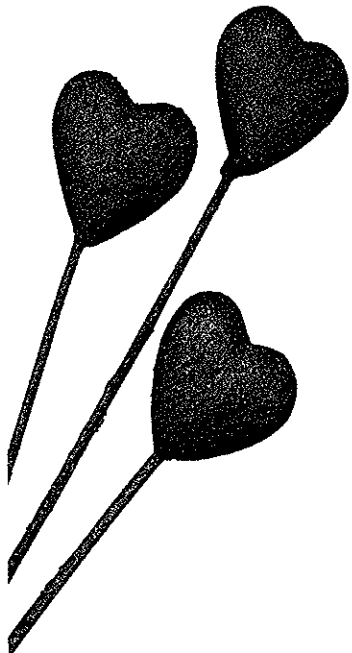
Tender lamb topped with aromatic Sage, encased in pastry
Resting on a Red currant and port sauce

Tiger Prawns and Rockette Pasta

Succulent Tiger Prawns resting on spaghetti
In a White wine, tomato and Chilli sauce
Sprinkled with Lemon Zest

Beef Rump Steak

Set on a bed of horseradish creamed potatoes
Surrounded by a sweet sticky Red wine Jus



All of the above served with home made French Fries
And a selection of fresh vegetables

Sweets

Strawberry and Passion Fruit Pavlova

Malloway meringue base, topped with freshly whipped Cream.
Adorned by fresh Strawberries and Passion Fruit

Chocolate Velvet Cream Pie

Biscuit base, topped with a smooth and silky Chocolate Cream
Set on a pool of Raspberry Coulis

Trio of Galloway Ice Cream

A selection of fine locally produced Ice Cream

Cheese Board

Tea or Coffee