

*Dinner Menu*  
*Thursday 8<sup>th</sup> April*

*To Start*

*Chef's Own Scotch Broth*

*Served with a Fresh Bread Roll & Creamery Butter*

*Fanned Melon Wrapped in Parma Ham*

*Drizzled with a Fruit Coulis*

*Refreshing Raspberry Sorbet*

*The Perfect Palette Cleanser*

*To Follow*

*Roast Topside of Scotch Beef*

*Laced with Red Wine Sauce & Topped With Horseradish Sauce*

*Poached Fillet of West Coast Haddock*

*Smothered with a White Wine & Chive Cream Sauce*

*Homemade Vegetable Lasagne (V)*

*Topped with Fresh Parmesan Cheese*

*Cold Honey Roast Ham & Fresh Pineapple*

*Accompanied with a Seasonal Market Salad*

*Chef's Selection of Freshly Prepared Vegetables and Potatoes*

*For Dessert*

*Chef's own Eve's Pudding*

*Served Warm with Vanilla Custard*

*White & Dark Chocolate Mousse*

*Finished with Lightly Whipped Cream*

*Trio of Dairy Ices*

*Edged with a Crisp Fan Wafer*

*Quality Brewed Tea & Freshly Ground Coffee*

*Served in the Lounge*