

**3 Courses Plus Coffee**  
**£21.95 per person**

**DINNER**  
**Sample Menu**

**Hain Purse**

*Thinly cut cooked ham filled with Highland  
Creamed cheese*

**Melon & Kiwi Fruit (V)**

*Diced honeydew melon & kiwi fruit served chilled  
& topped with a glace cherry*

**Avocado Prawn**

*North Atlantic prawns & diced avocado pear  
bound with Marie Rose sauce*

**Egg Florentine (V)**

*Poached egg on a bed of spinach coated with a  
cheddar cheese sauce*

**Green Pea & Mint Soup (V)**

*Freshly prepared by our chef's & served piping hot  
from the cauldron*

**Smoked Salmon - £3.00 Supplement**

*Finest Scottish salmon locally smoked*

**Nethybridge Roast**

*Roast Grampian turkey served with peach &  
walnut stuffing, chipolata sausage & a rich roast  
gravy*

**Smoked Haddock**

*Fillet of smoked haddock topped with sliced  
mushrooms & mozzarella cheese then oven  
baked*

**Pork Chops**

*Grilled pork chops served with a honey & French  
mustard glaze*

**Courgette Jalfrezi (V)**

*Served with rice & mini poppadoms*

**Cold Meat Platter**

*Chefs selection of fresh cold cuts served with a seasonal  
salad & baked potato*

**Sirloin Steak - £5.00 Supplement**

*10 oz cut of prime Scottish sirloin, cooked to your  
instruction and served with a black pepper,  
brandy & cream sauce*

*Served with Chef's selection of freshly prepared vegetables and potatoes*

**Strawberry Gateau**

**Meringue Glace**

**Ice Cream**

**Cheese & Biscuits**

**Coffee & Tea**

**V = Vegetarian Option**