

# The MAINS OF SCOTSTOWN

*where value meets quality*



## FUNCTION MENU ONE

£25 Per Person

TRADITIONAL SCOTTISH DINING

### STARTER

- Homemade Lentil Soup & Warm Bread Roll (v)
- Haggis Bon Bons, Mash Potato, Whisky Cream Sauce

### MAIN COURSE

CHOOSE FROM:

- Chicken Balmoral with Peppercorn Sauce
- Slow Braised Beef in Red Wine Gravy
- Pan Fried Salmon with Lemon Butter Sauce
- Roasted Mediterranean Vegetable & Goats Cheese Tart (V)

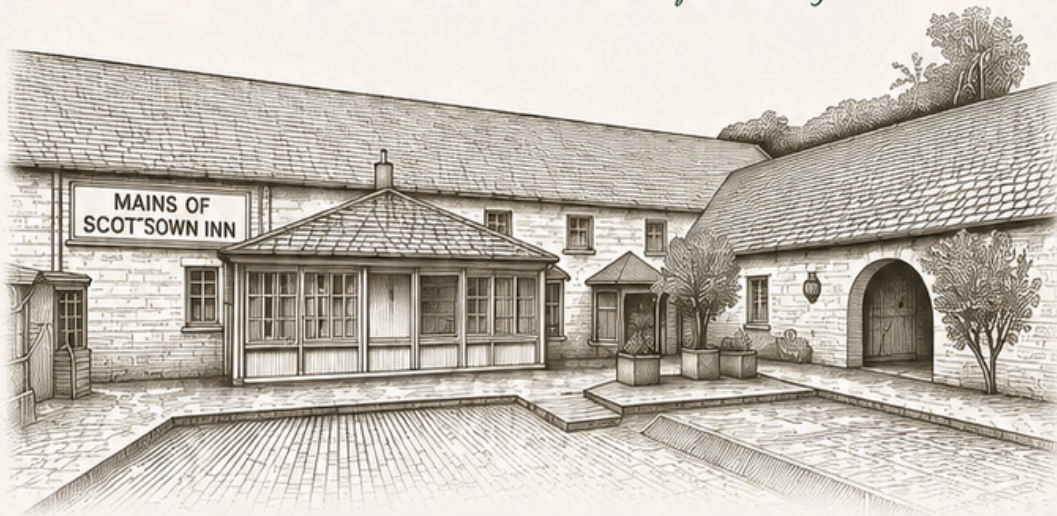
*Served with creamed potatoes and seasonal vegetables.*

### DESSERT

- Sticky Toffee Pudding with Vanilla Ice Cream (v)
- Cranachan Cheesecake (v)

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## FUNCTION MENU TWO

£30 PER PERSON

CONTEMPORARY COMFORT DINING

### STARTER

- Creamy Garlic Mushrooms on Toasted Sourdough (v)
- Smoked Salmon & Dill Crostini

### MAIN COURSE

CHOOSE FROM:

- Slow Cooked Featherblade Beef
  - Creamy Tuscan Chicken
  - Baked Haddock with Herb Cream Sauce
  - Wild Mushroom & Spinach Tagliatelle (v)
- Served with garlic mash and seasonal greens.*

### DESSERT

- Chocolate Brownie with Salted Caramel Sauce (v)
- or*
- Lemon Posset with Shortbread (v)

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## FUNCTION MENU THREE

£30 PER PERSON

RELAXED BISTRO STYLE

### STARTER

- Soup of the Day (v)
- Breaded Brie Wedges with Cranberry Dip (v)

### MAIN COURSE

CHOOSE FROM:

- Steak Pie Stew with Puff Pastry Lid
- Roast Turkey with Stuffing & Gravy
- Baked Haddock with a creamy dill sauce
- Roasted Vegetable Lasagne (v)

*Served with roast potatoes and  
seasonal vegetables.*

### DESSERT

- Apple Crumble & Custard (v)
- Cranachan Cheesecake (v)

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## FUNCTION MENU FOUR

£35 PER PERSON

CELEBRATION DINING

### STARTER

- King Prawn Cocktail
- Goats Cheese & Red Onion Tart (v)

### MAIN COURSE

CHOOSE FROM:

- Roast Sirloin of Beef with Yorkshire Pudding
- Chicken Supreme with Creamy Peppercorn Sauce
- Pan Seared Sea Bass with Lemon Herb Butter
- Creamy Wild Mushroom Risotto (v)

*Served with dauphinoise potatoes and seasonal vegetables.*

### DESSERT

- White Chocolate & Raspberry Cheesecake (v)
- Sticky Toffee Pudding (v)