

## SAMPLE MENU

### STARTERS

#### Soup of the Day

served with a rustic bread roll

#### Smoked Haddock, Lemon and Salmon Cake

with dill and cucumber salsa, saffron mayonnaise

#### Venison, Pork & Prune Terrine

with spiced apple chutney, mini Kenmore oatcakes

### MAINS

#### Slow Braised Leg of Scottish Lamb

with potato and mint mash, green beans, petit pois, carrots, rosemary jus

#### Fillet of North Sea Cod

with lemon and chive potatoes, courgette, asparagus, Atlantic prawns, white wine velouté

#### Fuille de Brick Parcel

with char-grilled aubergine, courgette and red pepper, rocket & herb oil

### DESSERTS

#### Sticky Gingerbread & Date Pudding

with butterscotch sauce, vanilla ice cream

#### Apple Crumble Cheesecake

with rhubarb sorbet

#### Selection of Scottish Cheeses

with grapes, oatcakes and assorted crackers

Two courses: £26.95

Three courses: £29.95

A selection of apéritifs, digestifs, fine coffees and teas are available to purchase.

Would you like to **pre-order your interval drinks** or **buy a programme** for the performance?

Just ask a member of our waiting staff and the cost can be added to your bill.

Some dishes may contain allergens. Please ask your waiting staff for further details.  
Scottish Charity Number SC013055