

## Special Occasions Menu

£18.95 2 course

£22.95 3 course

### Starters

Parfait of chicken livers with spiced tomato chutney and garlic toast

Classic Caesar salad with garlic croutons and parmesan shavings and silver anchovies

Soup of the day with fresh cut bread

Trio melon and passion fruit with crushed pineapple, coconut and lemon grass sorbet

Bacon and leek potato cake with smoked haddock, lightly poached egg and mornay sauce

Boccacino and baby plum tomato salad with balsamic and herb oil vinaigrette

### Main Courses

Escalope's of chicken rolled in maple smoked Ayrshire bacon with spiced haggis and crushed root vegetables

Slow cooked beef medallions with button mushrooms, red wine gravy and butter pastry

Garlic and chilli salmon fillet on a noodle stir-fry with a soy and sesame dressing

Fillet of Cairnhill farm beef with hand-cut fries, Portobello mushroom and a 3 pepper sauce (£7.00 supplement)

Penne pasta with Cajun chicken and parmesan cream

Chickpea Dahl with sticky caraway rice and warmed flatbread

Lasagne of minced beef with fresh basil and baby mozzarella

### Desserts

Sticky toffee pudding with fudge ice cream and caramel sauce

Bramley Apple crème brûlée with crisp butter shortbread

Lemon cheesecake with orange and passion fruit

Selection of luxury Ayrshire ice cream

Selection of fine cheeses, biscuits, quince jelly & chutney

**This menu can be changed to suit your needs.**