

Hot Main Course

(OO) Chicken & Mushroom Forestiere

Wild forest mushrooms, free range chicken and bacon in an herb, white wine and cream sauce

(PP) "Sausage and Mash"

Hot local butchers bangers on creamy mash with mustard pickle

(QQ) Chicken Kashmiri

An aromatic spiced chicken dish with mango, lime, chutney and coconut

(RR) Pot roast Beef in Red Wine

Braised Scottish beef traditionally cooked in red wine, orange, fresh herbs, button mushrooms and mustard

(SS) Classic Beef Bourguignon

Served with buttered mash, sour cream and chives

(TT) Moroccan Style Lamb

*Spiced lamb, sun dried apricots, chickpeas, mint, chilli and tomatoes
with a medley of grains, couscous, bulgar wheat, wild rice*

(UU) Mushroom Stroganoff

Field mushrooms, onions and tarragon in a cream and brandy sauce, with garlic crostini

(VV) Seafood Paella

Traditional Spanish rice and seafood dish with chicken, mussels, prawns and saffron

(WW) Fabulous Fish Pie

*Cod and smoked haddock in a parsley & spring onion sauce,
Topped with fluffy mashed potatoes and grated cheese*

All served with Potatoes, Rice and seasonal vegetables