

Large Party Menus

(For Parties of 12 and over)

From 16 for 2 courses and 20 for 3 courses

Starters

Homemade Soup

Classic Prawn Cocktail with Granary Bread & Butter

Slow Roasted Plum Tomatoes with Balsamic & Olive Oil

Scottish Smoked Salmon with Granary Bread & Butter

Marinated Danish Herring with Creamed Stilton Dressing

Homemade Chicken & Duck Liver Pate with Madeira served with Melba Toast

Haggis Scotch Egg with Bloody Mary Ketchup

Pies

Steak & Kidney

Chicken & Chestnut

Seasonal Pie (please ask)

Trawler

Vegetarian

Meat & Fish

(Supplement – 4.00)

Roasted Rump of Lamb with Capers
& Anchovies

Rare Roast Beef & Honey Roast
Ham with Dressed Leaves &
Chutney

Minute Steak with Chorizo Butter

Seasonal Chicken Dish (please ask)

Poached Salmon, Prawn & Smoked
Salmon Platter

Salmon in Flaky Pastry with a
Lemon & Dill Sauce

Steaks

(Supplement – 12.00)

Scottish Sirloin Steak

Australian Fillet Steak

Fillet Steak in Puff Pastry with
Haggis

(all steaks cooked to Medium Rare
unless otherwise stated)

Desserts

Cheesecake of the Day

Lemon Meringue Pie

Rossi's Ice Cream with Hot Raspberries or Butterscotch Sauce

Crumble of the Day Cheese Selection (2.00 supplement)

Please choose 3 items from each course for your guests to choose from