

Starters

West Coast Seafood Minestrone with Croutons, Aioli and Parmesan

Roulade of Chicken, Basil Roast Red Pepper and Goats Cheese Terrine served with Rocket Salad and Tomato Chutney

Gateaux of Fruits served with Seasonal Red Berries, Lime Syrup and Cassis Sorbet

Confit Duck and Smoked Ham Terrine and Chutney served with Toasted Brioche

Avocado and Crab Salad with Crisp Salad and Lemon and Dill Dressing

Salad of Wild Mushrooms and Smoked Brie

Main Courses

Roast Gigot of Lamb with Poached Minted Pears

Breaded Breast of Chicken filled with Spiced Sausage, Cream Cheese and Basil Sunblushed Tomato Sauce

Seabass with Cous Cous, Lime, Chilli and Coriander

Warm Tomato and Brie Tart served with Pine Nut Salad and Balsamic Dressing

Pan Fried Calves Liver with Apple, Crispy Parma Ham and Calvados

Salmon in Pastry filled with Creamed Leeks and Scallops

Puddings

Souter Johnnie's Grand Dessert – Selection of Fine Desserts with Vanilla Ice Cream

Selection of Scottish Cheese with Handmade Oatcakes

Coffee and Petit Fours

£23.95