

Celebration Set MENU



ADD FOR THE TABLE ON ARRIVAL

Bread & Butter 3.75

Olives 3.95

STARTERS

Homemade Lentil Soup

McCaskies Black Pudding & Haggis

Classic Prawn Cocktail

Truffled Macaroni Bites & Mustard Mayo (V)

MAINS

Grilled Scottish Seabass, Mash Tatties, Greens & Creamy Leek Sauce

Sautéed Chicken & Haggis Ballottine With Peppercorn Sauce

Inverkip Hotel Steak Pie Topped With Puff Pastry Served With Fries

Vegetable Thai Curry Served With Rice (V)

21 Day Aged 8oz Sirloin Steak, Garnish, Fries & Peppercorn Sauce (£14.00 Supplement)

DESSERTS

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Apple Crumble Served With Cream

Double Chocolate Cheesecake & Salted Caramel

Scottish Cheese, Oatcakes & Chutney

Affogato, Italian Ice Cream & Shortbread

ADD SIDES

McCaskies Haggis Fries & Peppercorn Sauce 7.95

Truffle & Parmesan Fries 4.95

Fries 3.50

Garlic Bread 3.95

3 Course Menu £31.95

Please Advise Of Any Dietaries. Separate Dietary & Children's Menu Available On Request.

WE LOOK FORWARD TO PLANNING YOUR SPECIAL OCCASION
PLEASE NOTE THERE IS NO SERVICE CHARGE OR ROOM HIRE CHARGE

Celebration

DRINKS

DRINKS ON ARRIVAL

Priced Per Drink.

Choice from full drinks & cocktail list by guest when arrivng.

BUBBLES ON ARRIVAL

MASCHIO PROSECCO SPUMANTE, ITALY 32.00

TELEMOT RESERVE BRUT, FRANCE, CHAMPAGNE 60.00

We recommend 1 bottle per 6 people for bubbles on arrival.

WINE FOR THE TABLE

RED

LOS TILOS MERLOT, CHILE 22.95

LANGHI BILLI BILLI SHIRAZ, AUSTRALIA 31.00

WHITE

MAGLIA PINOT GRIGIO 22.95

WAIPARA HILLS SAUVIGNON BLANC, NEW ZEALAND 29.95

ROSE

MAGLIA PINOT GRIGIO ROSATO, ITALY 24.50

WHISPERING HILLS WHITE ZINFANDEL, USA 21.00

Full wine list also available. These are our most popular.

We recommend 1/2 bottle per person.

5% OFF ALL PRE-ORDERED WINE

TEA & COFFEE FOR THE TABLE

3.25 PP