



DINNER, BED AND BREAKFAST
SAMPLE DINNER MENU

STARTERS

Soup of the day served with a crusty roll

Chicken liver & brandy parfait served with toasted garlic bread,
red onion chutney & mixed leaf salad

Platter of seasonal fruits with a light passionfruit syrup & cassis sorbet

Honey & sesame glazed goat's cheese served on a pickled beetroot salad,
with brioche croutons & balsamic dressing

MAIN COURSES

Pan fried panko breaded escalopes of chicken topped with Ayrshire bacon & smoked cheddar
served with creamed potatoes, green beans & red wine jus

Grilled fillet of cod served with a mushroom & tarragon white wine cream sauce
wilted baby leaf spinach & crushed baby potatoes

Individual shepherd's pie
topped with a gruyere & leek mash served with roasted root vegetables

Rosemary, garlic & sea salt oven roasted aubergine
topped with large cous cous, tomato berries, sweet baby peppers served with a tomato coulis

SWEETS

Warm apple & blackcurrant crumble
served with vanilla ice cream & sauce anglaise

Trio of Woody's Ayrshire ice-cream

Warm chocolate fudge cake
with ice cream & chocolate sauce

Mixed cheeseboard (mature cheddar, brie & stilton)
served with oatcakes, grapes, apple & celery