

TIDE & TABLE

£35 Per Person

Select one dish from each course



FIRST COURSE

Scallops

Cooked in a Chilli Butter

Chicken Goujon's

With Salad & a Sweet Chilli Dip

Seasonal Soup

With Focaccia

SECOND COURSE

Braised Lamb Shank

Roast Potatoes, Garlic & Onion Mint Jus

Honey & Garlic Pork

Pork Loin Served with Singapore Noodles

Seafood Crepe

Gratinated with Galloway Cheese

THIRD COURSE

Chocolate Fudge Cake

With Ice-Cream

Cheesecake

With Ice-Cream

Ice-Cream Sundae

With Whipped Cream

DRINKS

Scottish Minted Mineral Water

Coffee

Tea



TIDE & TABLE

£35 Per Person

Select one dish from each course

FIRST COURSE

Scallops & Black pudding Crumble

With Pea Puree

Gambas Pil Pil

Prawns in Garlic Butter

Seasonal Soup

With Focaccia

SECOND COURSE

Braised Lamb Shank

Chive Mash Mint, Rosemary & Red Wine Jus

Cod Loin

With Prawns in a White Wine Sauce

Herb Crusted Salmon

With Lemon & Garlic Cream Sauce

Vegetable Crepe

Cajun Spiced Gratinated with Galloway Cheese

THIRD COURSE

Raspberry & White Chocolate Roulade

With Fresh Berries

Cheesecake

With Ice-Cream

Ice-Cream Sundae

With Whipped Cream

DRINKS

Scottish Minted Water

Coffee

Tea

TIDE & TABLE

CHEF'S SUNDAY CLUB MENU

£35 Per Person

Select one dish from each course



FIRST COURSE

Fish Cakes

Selection of Filleted Fish with
Lemon & Lime Mayo

Garlic Mushrooms

In a Creamy Garlic White Wine Sauce
on Toasted Focaccia

Seasonal Soup

With Focaccia

THIRD COURSE

Sticky Toffee

In a Toffee Sauce served with Vanilla Ice
Cream

Fresh Waffle

With Nutella, Berries & Ice Cream

Trio of Ice Cream

Three Scoops of your Choice:
Chocolate, Raspberry or Vanilla

SECOND COURSE

Baked Cod

Wilted Spinach, Potatoes & Vegetables.
Served with a Lemon Butter

Honey & Garlic Pork

Pork Loin Served with Singapore Noodles

Stuffed Pepper

With Napoli Sauce & Cajun Rice

DRINKS

Scottish Minted Water

Coffee

Tea

TIDE & TABLE

CHEF'S SUNDAY CLUB MENU

£35 Per Person

Select one dish from each course



FIRST COURSE

Haggis Bon Bon's

Crispy Battered Haggis Bon Bon's in a rich whisky Sauce

Smoked Haddock Gratin

Creamy Smoked Haddock Gratin topped with Cheese

Garlic Mushrooms

In a Creamy Garlic White Wine Sauce on Toasted Focaccia

SECOND COURSE

4 OZ Fillet Rossini

With a Rich Peppercorn Sauce

Cajun Coated Salmon

With Garlic Roast Potatoes & a Smooth Creamy Sauce

Baked Cod

Wilted Spinach, Potatoes & Vegetables. Served with a Lemon Butter

Stuffed Pepper

With Cajun Spiced Rice & Napoli Sauce

THIRD COURSE

Cheesecake of the Day

Smooth & Zesty cheesecake on a biscuit base

Chocolate Brownie

Served Warm with a Soft Goey Centre

Trio of Ice-Cream

Three scoops of your Choice: chocolate, raspberry and vanilla ice cream

DRINKS

Scottish Minted Water

Coffee

Tea