

Starters - £6.50 per head

Homemade chicken liver pate with French bread

Served with a salad garnish with seasonal homemade chutney

Tomato and mozzarella salad

Sliced beefeater tomato and buffalo mozzarella with a basil dressing and black olives

Melon fans with raspberry coulis

Two types of melon served with fresh raspberry sauce

Mixed Indian starter

Onion bhajee, vegetable samosa and tandoori chicken with cucumber, mint and yogurt salad

Bruschetta

Fresh chopped tomatoes, onion, garlic and herbs served on a toasted ciabatta roll

Wild Garlic Mushrooms

Mixed mushrooms cooked in olive oil, garlic and parsley served with french bread

Starters - £7.25 per head

Prawn and Crab cocktail

Atlantic prawns and local crab mixed with Marie rose sauce and served on iceberg lettuce

Corriander & Lime Chicken Salad

Marinated chicken breast served with tomatoes and fresh salad

Salmon & Broccoli Flan

Fresh salmon and broccoli in a creamy sauce baked in shortcrust pastry

Mixed Meat hors d'ouvres

A selection of salami, prosciutto, chorizo and pastrami with a tomato, onion and rocket salad

Parmesen Croquetta

Creamy potato and rich parmasen rolled in breadcrumbs served with fresh salad

Homemade soups - £5.95 per head

All served with a selection of fresh breads

Leek and potato

Scottish Vegetable

Cream of mushroom

Tomato and basil

French onion with cheese crouton

Stilton and broccoli

Minestrone

Cream of asparagus

Scotch broth

Carrot and coriander