



Private Dining Room Menu

Chef's Soup served with a Crusty Bread

Platter of Melon, Seasonal Fruits, Fruit Syrup and Blackcurrant Sorbet

Crispy Ayrshire Haggis Fritters served with a Salad and a Peppercorn Sauce

Atlantic Prawn Cocktail served with a Dressed Citrus Salad and Grissini Sticks

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Traditional Homemade Steak Pie with Creamed Mash and Seasonal Vegetables

Homemade Beef Lasagne with Chips, Crisp Salad and Garlic Bread

Sweet and Sour Chicken served with Rice and Prawn Crackers

Battered Haddock, Chips, Peas and Salad

Slow Cooked Feather Blade of Beef with Mash, Roasted Vegetables
& Cream of Pepper Sauce

Grilled Goats Cheese and Red Onion Filo Tart served on a Crisp Salad with a Balsamic
Glaze

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Sticky Toffee Pudding with Toffee Sauce and Ice Cream

Hot Double Chocolate Fudge Cake with Vanilla Ice Cream

Our Daily Cheesecake with Seasonal Fruits and Fruit Coulis

A Selection of Scottish and French Cheese with Dumfries Arms Chutney and Oatcakes

2 Courses £17.95

3 Courses £21.95