

## Mothers Day Menu – 2016

Split lentil & vegetable broth

Mitchells own pate with Cumberland jelly & warm toast

Haggis gateau with neeps, tatties & light Dalwhinnie cream

Smoked Scottish salmon parcel filled with prawns Marie rose

Creamy garlic & herb mushrooms on toasted bloomer bread croûton



To-Day's roast ~ Roast sirloin of Scotch beef, Yorkshire pudding, château roast potatoes & light gravy (sup£4)

Grilled chicken satay skewers with wok fried noodles & stir fry vegetables

Omelette Arnold Bennett with finnon haddock, cheese glaze & skinny fries

Medallions of pork fillet with Stornoway black pudding, apple relish & cider sauce

Slow braised game casserole with root vegetables, creamed potatoes & redcurrant compote

Baked salmon fillet with smoked garlic king prawns, crushed new potatoes & champagne cream sauce

Risotto verde finished with basil pesto, truffle oil & crisp parmesan wafer



Home made apple pie & custard sauce

Warm creamed rice with rhubarb & ginger compote

Raspberry pavlova with raspberry ripple ice cream

Austrian chocolate torte with hazelnuts, clotted cream & pistachio nut brittle

Selection of Scottish cheeses, quince jelly, grapes & celery (sup £3)

### Two Courses £15.95 ~ Three Courses £19.95

(kids menu £7.95 for three courses & suitable for under 10's)

All Mothers Day bookings will require a £10 per person deposit to consider the booking confirmed. Deposits are non refundable or transferable. Reservations for more than 6 can only be booked by telephone or calling in to the restaurant. Please be punctual on arrival so you can enjoy a leisurely time when dining. We normally have enough high chairs to accommodate the wee ones. Sorry we do not have sufficient room to accommodate prams in the restaurant.