



# Lunch Menu

## SUNDAY LUNCH – 21<sup>st</sup> MAY, 2017

New Club Soup of the Season served with Crusty Country-Style Bread  
**Grilled Roulade of Goats Cheese, Sun Blushed Tomato Tapenade, Rockette Oil**  
Pressed Guinea Fowl and Wild Mushroom Terrine, Quince Jelly  
Smoked Haddock and Smoked Trout Timbale, Cucumber Raita  
Chicken Liver and Brandy Parfait with Redcurrant Coulis, Oranges & Brioche

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Roast Loin of Border Pork, Apple Sauce, Roast Gravy  
Grilled Fillet of Salmon, Roasted Asparagus, Sweet Chilli Sauce  
Local Roast Rib Eye of Rare Beef, Yorkshire Pudding and Herb Jus  
Cold Ayrshire Gammon, New Potato Salad and Summer Salad  
Flat Bacon, Tomato and Mushroom Omelette  
**Mozzarella and Basil Stuffed Gnocchi, Crushed Tomato Passata**  
*(All Main Courses served with a Selection of Seasonal Vegetables and Potatoes)*

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*Please order your choice of Pudding or Savoury from the  
Separate Menu presented at your Table*

**THREE COURSE LUNCHEON**  
Served from: - 12.30 p.m. – 2.00 p.m.

£17.00 – 2 Courses  
£21.00 – 3 Courses  
£12.50 per Child under 12

S. Nichol – Head Chef