



# Dinner Menu

## STARTERS

<b>Roasted Red Pepper &amp; Chickpea Pate with Parsley Crostini, Toasted Brioche</b>	<b>£6.50</b>
<b>Tian of Prawns &amp; Crayfish in a Lime Crème Fraiche, Pea Shoot Salad</b>	<b>£6.50</b>
<b>Rilette of Arbroath Smokie &amp; Smoked Salmon with Cranberry &amp; Mache</b>	<b>£6.50</b>
<b>Turkey, Pheasant &amp; Winter Berry Terrine with Pistachios, Club Chutney</b>	<b>£6.50</b>
<b>New Club Soup of the Season with Garden Herbs</b>	<b>£4.50</b>
<b>Rosette of Smoked Salmon with Quail's Egg Salad and Chervil Dressing</b>	<b>£7.95</b>
<b>Rich Chicken Liver Parfait, Tomato and Apple Chutney, Toasted Butter Brioche</b>	<b>£6.00</b>
<b>Half Dozen Lindisfarne Oysters on Crushed Ice with Lemon</b>	<b>£9.50</b>

## MAIN COURSES

<b>Breast of Guinea Fowl with Cheddar and Cabbage Champ, Whisky Velouté</b>	<b>£15.50</b>
<b>Border Lamb, Olive &amp; Sun blush Tomato Jus, Pressed Potato &amp; Asparagus</b>	<b>£14.50</b>
<b>Pave of Seared Salmon with Crushed Peas, Lemon &amp; Parsley Butter</b>	<b>£14.50</b>
<b>Portobello and Sweet Potato Tart with a Rocket &amp; Mache Pluche</b>	<b>£12.50</b>
<b>Cold Rare Roast Beef with a Dressed Winter Leaf Salad</b>	<b>£12.50</b>
<b>Seared Rib Eye of Aberdeen Angus, Hand Cut Chips &amp; Tomato Confit</b>	<b>£21.50</b>
<b>Club Black Gold Fillet Steak, Asparagus and Confit Potato, Burgundy Jus</b>	<b>£24.00</b>

Extra Vegetables:      **French Fries/Sauté Potatoes**    **£2.25**    **Vegetable of the Day**    **£2.25**

Side Salads:                      **Bowl of Dressed Mixed/Green Salad**      **£3.25**

## PUDDING, CHEESE OR SAVOURY

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

Served from:- 7.30 p.m. – 9.30 p.m.

December/January 2018/2019

**S. Nichol – Head Chef**