



## MOTHER'S DAY MENU 2025

2 Courses: Starter + Main or Main + Dessert £27.95pp 3 courses: £32.95pp

### Starters

#### CHICKEN BROTH

served with brown bread and butter (vegetarian option available)

#### SMOKED SALMON & KING PRAWN COCKTAIL

on a bed of salad, dressed with our own Marie Rose sauce  
served with brown bread and butter

#### BLAGGIS BON BONS

breaded bon bons filled with a mix of haggis and black pudding  
served with a Dijon mustard and chive mayo

#### BRUSCHETTA ANTIPASTO ON SOURDOUGH BREAD

with cherry tomatoes, red onion, basil pesto and a balsamic glaze

#### GRILLED HALLOUMI CHEESE (V)

infused with harissa spices, served on a bed of iceberg lettuce,  
cucumber, tomato and basil with a tzatziki dressing

#### THREE BEAN CHILLI NACHOS (V)

### Mains

#### ROAST OF THE DAY (see blackboard)

#### GRILLED VENISON STEAK

with a blackberry and port sauce, hasselback potatoes and seasonal veg

#### GRILLED SCOTTISH DOUBLE LAMB CHOPS

served with mint sauce, skinny fries, peas and onion rings

#### CHEESE AND BACON BURGER (225G)

served in a brioche roll with chips, onion rings, iceberg lettuce and Asian slaw

#### CHICKEN PARMO

breadcrumbs, topped with béchamel sauce and mixed cheeses,  
finished under the grill and served with chips or potatoes and garlic mayo

#### PORK MILANESE

crispy pan-fried pork escalope in breadcrumbs and topped with Parmesan cheese and a light tomato  
and basil sauce finished under the grill. Served with an arugula salad and sautéed potatoes

#### CHICKEN BRAIGIEWELL

poached chicken filled with a mix of black pudding and haggis in a wild mushroom, onion,  
cream and malt whisky sauce served with hasselback potatoes

#### PANKO BREADED WHOLETAIL SCAMPI (from Peterhead)

#### GRILLED SEA BASS MARINATED IN BASIL OLIVE OIL

served with sautéed potatoes, green beans and cherry tomatoes

#### HONEY ROAST HAM AND CHICKEN SALAD

with cherry tomatoes, red onions, boiled egg, cucumber and mixed salad leaves

#### SRI LANKAN CURRY (V) (VE)

mixed vegetables and lentils bound together in a coconut milk curry sauce and rice

### Desserts

#### HOME-MADE STICKY TOFFEE PUDDING

with hot toffee sauce and vanilla ice cream

#### STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE

#### LEMON MERINGUE PIE WITH A RASPBERRY SORBET

#### CHOCOLATE BROWNIE SUNDAE

served in a tall glass with vanilla ice cream and chocolate sauce