**Sunday Lunch**

**Two Course £14.50 Three Course £18.50**

**Starters**

**Crab Bruschetta** Fresh Moray Firth crab mixed with lemon crème fresh, served on a toasted bloomer with green leave salad

**Smoked Haddock Goujons** Strips of breaded smoked haddock with tartare sauce and lemon

**Fantail of Fresh Melon** with minted strawberries and refreshing sorbet

**Main Courses**

**Roast Topside of Scotch Beef with Yorkshire Pudding**

Served with horseradish sauce and natural gravy

**Pan Roasted Breast of Chicken** Served on a bed of skirlie with bacon roll and roast gravy

**Home Made Beef Steak and Mushroom Pie**

**Grilled Loin of Pork with Apple and Black Pudding** Served in a wild mushroom and pink peppercorn sauce

**Sweets**

**Tiramisu**

Traditional Italian trifle

**Sticky Toffee Pudding**

Served with Equis vanilla ice-cream

**Chicken Liver Pate** with red onion chutney served with melba toast

**Avocado, Dolcillata Cheese and Sundried Tomato** served with seasonal salad with balsamic dressing

**Scotch Broth** traditional Scottish soup with vegetables and pulses

**Cullen Skink** with Edwards of Lossie’s smoked haddock and oatcakes

**Baked Fillet of Salmon** served in a white wine, chive and prawn cream sauce, topped with fresh parmesan

**Grilled Fillet of Seabass**

served on a bed of chorizo, asparagus, lemon and prawn butter

**Vegetarian Trio** filo basket filled with mushrooms and leeks in a pesto and grain mustard sauce deep fried rice ball with pepper ragu tomato and mozzarella stack with fresh basil

**Chef’s Cheesecake of the Day**

**Chocolate fudge cake**

**Lemon curd sundae**