Fireworks Dinner

3rd & 4th November 2023

Three Courses for £45.00



Starters

Pumpkin & Potato Soup

herb oil served & sour dough

Scotch Egg

mild mustard dressing & tossed leaves

Duo of Melon

fresh pineapple & refreshing strawberry water ice

Mains Braised Sirloin Steak

in natural juices with a red wine jus & red currants

Breast of Chicken Stuffed with Pork & Sage

coated in crack black peppercorn cream

Pan Fried Halibut

with a leek & white wine sauce & chives

Broccoli & Cauliflower Banquettes

on a spiced tomato& chilli concasse

All mains served with Chef's selection of fresh market potatoes and vegetables.

Jan 23



Desserts

Sticky Toffee Pudding

toffee sauce & Ferri's ice cream

Dark Chocolate Mousse

strawberry syrup & shortbread sables

Duo of Scottish Cheddar & Blue Cheese Platter

water biscuits & spiced pear chutney

ALFIE COFFEE		JENIER'S TEA	
White Coffee	£3.50	Scottish All Day	£3.30
Black/Americano	£3.10	Earl Grey	£3.70
Latte/Cappuccino	£3.70	Egyptian Camomile	£3.70
Flat White	£3.90	Japan Sencha Green	£3.70
Espresso	£2.80	Lemon & Ginger	£3.70
Macchiato	£3.00	Moroccan Mint*	£3.70
Mochaccino	£3.90	Pomegranate & Hibiscus	£3.70
Babyccino	£1.40	HOT CHOCOLATE	
SYRUPS		Standard	£3.70
Ask server	£0.90	Cream & Mallows	£4.40
*contains caffeine		Hot Chilli Chocolate	£3.70
Non-dairy milk supplement	£0.40		