



**Terrace Brasserie**  
*AA Rosette Winning Quality*

**Dinner Menu**  
**(SAMPLE)**

**Soup of the day**

**Smoked Salmon & King Prawn Fishcake**  
With dressed leaves and lemon oil

**Chicken & Milano Wellington**  
With roquette and balsamic syrup

**Wild Mushroom Fricassee**  
Served on toasted brioche

**Haggis & Plum Wontons**  
With mixed leaves fruit chutney

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**Beef Vigneron**  
Served with Sautéed new potatoes

**Pan Fried Sea Bass Fillets & Red Mullet**  
With thyme fondant potato and chutney salsa

**Asian Style Pork Belly**  
Served with bok choy and aromatic jus

**Scottish Game Pie**  
Served with creamy mash potato

**Butternut Squash & Celeriac Gratin**  
Served with sweet pepper tapanade and pesto leaves

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**Poached Pear**  
Served with vanilla ice cream

**Raspberry Brulee**  
With fruit coulis

**Glazed Lemon Tart**  
Served with mango sorbet

**Scottish Cranachan**  
With chocolate flakes

**Cheese, Biscuits & Quince Paste (1.95 supplement)**

Two Course    **£23.95**  
Three course    **£28.50**