

THE BARONY MENU

2 COURSE LUNCH £16.95

3 COURSE DINNER £23.95

STARTERS £5.95

Soup of the Day
with crusty bread and butter

Chicken Liver Pâté
with oatcakes and redcurrant jelly

Camembert, Roast Fig and Caramelised Onion Tart
on a bed of mixed leaves with balsamic glaze

Warm Bacon, Black Pudding and Potato Salad
with crisp leaves and a wholegrain mustard dressing

Baked Goats Cheese, Red Pepper and Basil Filo Parcel
with a sun dried tomato and balsamic coulis

Sweetcorn and Spring Onion Fritters
served with dressed leaves and a sweet chilli sauce

MAIN COURSES £13.95

Chicken Diane
served with roast potatoes and buttered vegetables

Oven Roasted Rump of Lamb with a Rosemary and Redcurrant Gravy
on creamed cabbage, leeks and sauté potatoes (£3 supplement)

Cod wrapped in Parma Ham with a Pea and Vermouth Sauce
on herb crushed potatoes and braised leeks

Braised Featherblade of Scotch Beef in a Rich Red Wine Gravy
with mashed potatoes and roasted root vegetables

Fillet Steak with a Glayva Cream Sauce
served with haggis mashed potatoes and mixed vegetables (£10 supplement)

Garden Pea, Asparagus and Mushroom Risotto
with dressed rocket salad and balsamic

Seafood Linguini in a White Wine Butter Sauce
served with a lemon dressed salad

DESSERTS £5.95

Cheesecake of the Day
with Chantilly cream and berries

Lemon Posset with Fresh Raspberries
and shortbread

Peach and Raspberry Pavlova
with vanilla ice cream

Sticky Ginger Pudding
with butterscotch sauce and vanilla ice cream

Selection of Cheese and Oatcakes
with grapes, celery and chutney