

## **ANNUAL LUNCHEON MENU 2015**

### **Starter**

Homemade tomato and basil soup  
Free range chicken terrine, wholegrain mustard mayonnaise  
Galia melon, prosciutto ham, balsamic dressing

### **Main**

Roast rump of Scottish beef, handmade Yorkshire pudding  
Herb crusted Scottish salmon, Crushed new potatoes, prawn and dill cream sauce  
Corn fed breast of chicken, with leek and bacon sauce  
Roasted vegetable wellington

### **Dessert**

Classic crème brulee, shortbread biscuits  
Lemon tart, citrus crème fraiche  
Pear and rhubarb crumble with custard