

Dates for your

Monday Nights this

Winter

MONDAY NIGHT SPECIALS

A selection of set menus served in addition to our restaurant menu

All prices are for two courses:-

January 2018

15 th	Steak & Kidney Pudding Homemade Suet Pudding served at your table	£15.50
22 nd	Pheasant Supper Half a Pheasant Braised in a Port Sauce, Mashed Potatoes and Seasonal Vegetables	£15.50
29 th	Highland Chicken Breast of Chicken Stuffed with Haggis, Whiskey & Leek Sauce	£15.50

February

5 th	Steak & Kidney Pudding Homemade Suet Pudding served at your table	£15.50
12 th	Braised Blade of Beef Blade of Beef Braised with Winter Vegetables in Red Wine Gravy & Mashed Potatoes	£14.50
19 th	Braised Lamb Shank Lamb Shank slow cooked in a redcurrant and rosemary sauce	£15.50
26 th	Steak & Kidney Pudding Homemade Suet Pudding served at your table	£15.50

March

5 th	Breast of Duck, Orange Sauce Orange Sauce, Roast & New Potatoes and Seasonal Vegetables	£15.50
12 th	Braised Lamb Shank Lamb Shank slow cooked in a redcurrant and rosemary sauce	£15.50
19 th	Steak & Kidney Pudding Homemade Suet Pudding served at your table	£15.50
26 th	Braised Blade of Beef Blade of Beef Braised with Winter Vegetables in Red Wine Gravy & Mashed Potatoes	£14.50