



Awards Dinner & Dance Menu

~ STARTER ~

Haggis, Neeps & Tatties served in a Drambuie Cream Sauce

Allergen/Dietary Choice – Must be pre-booked

Tomato & Roast Red Pepper Soup with Basil Oil (GF)(VG)(L)

~ MAIN ~

Rioja Braised Shin of Beef served with Caramelised Shallot and
Horseradish Dauphinoise in a Rosemary Jus (GF)

Allergen/Dietary Choice – Must be pre-booked

Indonesian Style Curry served with Spiced Potatoes & Roast Vegetables
(VG)(GF)(L)

~ DESSERT ~

Salted Caramel Profiteroles served in a Warm Belgium Chocolate Sauce
(V)

~ Under 12's ~

Starter: Cheesy Garlic Bread (V)

Main: Sausage, Mash & Garden Vegetables

Dessert: Chocolate Fudge Cake (V)