



Green Room Menu - Winter 2011

Roast Sweet Potato and Red Pepper soup, finished with basil Crème Fraiche. £4.95
Homemade Chicken Liver Pate wrapped in Bacon with port and redcurrant sauce and Scottish Oatcakes. £5.35
Smoked Haddock and Leek tartlet with shaved fennel and soft herb salad. £5.45
Warm Pigeon salad with honey soured vegetables. £5.25
Hot oak Smoked Salmon on braised puy lentils and crisp apple. £6.25
Warm Mushroom and roasted Butternut squash bruschetta with stilton. £5.35

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Roast crisp chicken supreme, with roasted carrot, parsnips and fondant potato. £12.75
Panfried Scotch Ribeye Steak, shallot puree, sautéed chestnut mushrooms and pont neuf potatoes. £14.95
Roast butternut squash and pancetta risotto with marscapone, garlic and thyme oil. £10.25
Tournedos of Salmon, buttered kale, rosti potato and beetroot confit. £12.45
Pan fried honey Gressingham Duck breast with turnip gratin, bok choy and roasted beetroot. £15.75
Braised shin of Beef, horseradish mash with barley and vegetables and a red wine jus. £12.65

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White Chocolate tart, vanilla ice cream and poached pear. £5.45
Warm cloutie dumpling, orange compote, and honey scented custard. £5.35
Grand Marnier rice pudding with spiced dried fruits. £4.95
Caramelised apple and chestnut sponge with cinnamon ice cream. £5.45
Orange scented jelly with ginger syllabub and ginger shortbread biscuits. £5.35
Selection of Scottish cheeses with quince jelly and wafer biscuits. £5.95

All Side Orders £1.95

Homemade Maris Piper Chips

Brussel Sprouts with Chestnut Butter

Cauliflower Mornay

Steamed Baby Potatoes with Lemon and Chive Butter

House Salad

Pre Theatre Menu

2 Courses £16.50

3 Courses and Tea or Coffee £19.95

Roast Sweet Potato and Red Pepper soup, finished with basil Crème Fraiche.
Steamed west coast mussels with white wine and parsley.
Homemade Chicken Liver Pate, wrapped in Bacon with port and redcurrant sauce and Scottish Oatcakes.
Warm Mushroom and roasted Butternut squash bruschetta with stilton.

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Roast crisp chicken supreme, with roasted carrot, parsnips and fondant potato.
Braised shin of Beef, horseradish mash with barley and vegetables and a red wine jus.
Pan fried Sea bass fillet with lemon mash and saffron mussel sauce.
Linguine with a ragout of field mushrooms finished with tarragon oil.

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Caramelised apple and chestnut sponge with cinnamon ice cream.
Warm cloutie dumpling, orange compote, and honey scented custard.
Grand Marnier rice pudding with spiced dried fruits.
Orange scented jelly with ginger syllabub and ginger shortbread biscuits.