



Dalziel Park Hotel

# GRADUATION CELEBRATION

*3 courses 19.95 per person plus a glass of bubbly*

## STARTERS

### SOUP OF THE DAY

*Artisan bread, salted butter*

### CHICKEN LIVER PARFAIT

*Toasted brioche, pear and orange chutney*

### DUCK SPRING ROLLS

*Plum sauce, Asian coleslaw, chilli peanuts*

### HAGGIS BON BONS

*Whisky HP sauce*

### GRILLED GOAT'S CHEESE V

*Potatoes, sun blushed tomato, olives, green beans*

### PRAWN COCKTAIL

*Avocado purée, sauce Marie Rose, bloody Mary tomatoes*

## MAINS

### MOROCCAN CHICKEN SUPREME

*Ratatouille, cous cous, chick peas, feta, raita*

### TANDOORI BAKED SALMON

*Pilaf rice, tomato and onion salsa, cucumber raita*

### FISH & CHIPS

*Battered haddock, chunky chips, mushy peas, pickled onion, tartare sauce*

### RISOTTO PRIMAVERA V

*Green vegetables, basil pesto*

### THE GRILL

#### BUTTERFLY CHICKEN BREAST

**RIBEYE 250g**

*(6.00 sup.)*

**SIRLOIN 250g**

*(8.00 sup.)*

**FILLET 225g**

*(10.00 sup.)*

*Served with chunky chips, onion rings, flat cap mushroom and roasted tomato, with your choice of Peppercorn or Diane sauce*

### PENNE SALSICCIA

*Italian sausage, wild mushrooms, chilli flakes, slow cooked tomato sauce*

### COQ AU VIN

*Braised chicken leg, pomme dauphinoise, wilted baby spinach*

### BEEF FILLET STROGANOFF

*(6.00 sup.)*

*Sautéed fillet of beef, mushroom, gherkin, pilaf rice*

## DESSERTS

### STICKY TOFFEE PUDDING

*Toffee sauce, honeycomb ice cream*

### WHITE CHOCOLATE CHEESECAKE

*Passionfruit, white chocolate chard*

### RASPBERRY ETON MESS

*Crushed meringue, biscotti*

### LEMON TART

*Scottish raspberry sorbet*

### CHEESE SELECTION

*Crisp walnut bread, oatcakes, pear chutney*