

Le Banquet Bleu

3 course Dinner menu £25.00
Vegetarian option £19.90

“Surprise Calamari”

Our famous recipe, one you must try!

Haggis Balls

Fried in beer batter, served with clapshot potatoes and whisky sauce

Shetland Mussels

Please ask your attendant for today's recipe

Red Mullet Ceviche

Marinated tartar of red mullet served with a mango salsa and avocado purée

Home made Merguez Sausages

Our secret recipe of spicy lamb sausages, served with couscous and yogurt dip

Fondue de Peppered Camembert (v)

Melted in white wine and served in a filo pastry case with warm French dipping bread

Canard Confit à la Paysanne

Traditionally cooked confit of duck, served with garlic and gruyere mash, with a port reduction

Medallions of Venison

with a sweet redcurrant, black pepper and brandy sauce,
served with pommes Dauphinoises

Coriander Crusted Darn of Scottish Salmon

Pan fried and served with a leek fondue

Ribeye Steak au Poivre à la Française

Served with pommes château and mixed leaves
(supplement charge of £2.50)

Thai aromatic chicken

With a coconut fragrant rice

Saffron Risotto (v)

Vegetarian risotto with sun dried tomatoes, wild mushrooms and petit pois

Ian Mellis cheese board or a selection of today's desserts