

Liz's Larder Dinner Menu 2010

Starters

Cauliflower & Badentoy Blue Cheese Soup

(This is a delicious creamy local cheese)

Cock-a-Leekie Soup

(traditional Scottish recipe)

Venison Liver Terrine with Salad

(Freshly made in house)

Salmon and Parsley Fish Cakes with Salad

Wild Mushroom and Herb Lasagne

All

Served with homemade bread or Oatcakes

Mains

Wild Rabbit Casseroled in Traditionally Brewed Local Ale

Glen Tanar Venison Norwegian Style

(Bruce Family Recipe)

Honey and Lemon Coated Chicken

(Using Mr. Smith's Honey)

Lamb and Rosemary Hot Pot

Fillet of Cod topped with Cranberry Sauce

Pork Loin stuffed with Prunes

Baked & Stuffed Squash

(vegetarian)

All

All served with your choice of potatoes

&

Local Seasonal Vegetables

Desserts

Lemon Sponge with Butterscotch Sauce

Chocolate and Cherry Brulee (contains alcohol)

Apple and Cinnamon Pie

Rhubarb Fool with Shortbread

Mixed Berry and White Chocolate Jelly

All Served with either custard or cream

All ingredients are either produced or sourced locally,
where possible.

If you would like alternative vegetarian dishes please ask.

Special diets catered for also.