

## DIAMOND SET MENU

3 COURSES - £25.95 PER PERSON

ADD FILTER TEA OR COFFEE FOR £1 PER PERSON

### STARTERS

**Chef's Soup of the Day**  
Crusty Bread & Butter

**Smooth Brussels Pate**  
Plum & Apple Chutney, Toasted Sourdough

**Shredded Ham Hock**  
Piccalilli, Toasted Brioche & Mixed Leaves

**Classic Bruschetta (v)**  
Vine Tomatoes, Basil, Garlic & Olive Oil  
Add Buffalo Mozzarella £1.75  
Add Prosciutto £1.95

**MacSween's Haggis Bon Bon's**  
Bashed Neeps, Wholegrain Mustard  
& Whisky Sauce

### MAIN COURSES

**Beef Olives**  
Wrapped in Prime Beef, stuffed with Sausage  
Meat, Clapshot Mash, Sautéed Greens, Whisky  
& Red Wine Jus

**Fillet of Seabass**  
Cooked in a foil bag with New Potatoes, Black  
Olives, Cherry Tomatoes, Lemon & Spring Vegetables

**Spinach & Ricotta Ravioli**  
Tomato & Parmesan Crisp

**West Highland Chicken**  
Roast Breaded Chicken stuffed with Haggis,  
Bashed Neeps, Tatties, Buttered Vegetables &  
a wee drap o' Whisky Sauce

**Wild Mushroom Stroganoff (v)**  
Paprika & Lemon, Steamed Long Grain Rice

**Aromatic Chicken Thai Curry**  
Steamed Rice, Prawn Crackers & Coconut

### DESSERTS

**White Chocolate & Raspberry Cheesecake**

**Chocolate Stack Sundae**  
Brownie Pieces, White & Milk Chocolate Chips, Vanil-  
la & Chocolate Ice Cream, Chocolate Sauce

**Salted Caramel & Chocolate Tart**  
Toffee Ice Cream

**Steamed Syrup Sponge Pudding**  
Crème Anglaise

**Mixed Berry Pavlova**  
Stacked Meringue, Whipped Cream, Fruit Compote

(v) Denotes dishes suitable for Vegetarians. If you have any allergies, please discuss with your server before ordering.

Please ask your server about gluten free and vegan options.

Please note that an optional 10% Gratuity is added to all tables of 10 or more, all of which goes to your service team.

