

LOUNGE BAR

AT

The Royal

VALENTINES DINNER MENU

Wednesday 14th February 2024

TO START

HOMEMADE SOUP OF THE DAY (V)

Served with a Crusty Bread Roll (1) and Butter (7)

BRIE AND RED ONION TARTLET (V) (1, 3, 7)

Served with Freshly Dressed Salad Leaves

BLACK PUDDING FRITTERS (1)

served with our Homemade Brown Sauce and Tossed Salad

WEST COAST MUSSELS (3, 5, 7)

Bound in a White Wine Cream Sauce with a Bread Roll

MAIN COURSES

8OZ RIBEYE STEAK

Cooked to your liking Accompanied with Chips, Tomato, Mushrooms, Onion Rings and Peppercorn Sauce (7)

PAN SEARED FILLET OF SALMON (4, 7)

Served with Creamy Mashed Potatoes, Roasted Vegetables and a Lemon and Parsley Cream Sauce

GARLIC CHILLI CHICKEN CURRY (1, 7)

Accompanied with Basmati Rice and Naan Bread

TOMATO AND BASIL PENNE PASTA (1, 3)

Accompanied with a Garlic Herb Slice and Rocket

TO FINISH

STAWBERRY MERINGUE (3, 7)

Meringue Next Topped with Chantilly Cream and Diced Strawberries

HOMEMADE STICKY TOFFEE PUDDING (1, 7)

Accompanied Butterscotch Sauce with Vanilla Ice Cream

SCOTTISH CHEESE PLATE (1, 7)

Duo of Cheeses Served with Grapes, Savoury Biscuits and Onion Chutney

TABLET ICE CREAM (7)

with a Fan Wafer (1)

If you suffer from any food allergies or intolerances please inform your server upon placing your order

**1. GLUTEN 2. NUTS 3. EGG 4. FISH 5. CRUSTACEANS 6. MOLLUSCS 7. DAIRY 8. SOYABEANS
9. SOLPHITES 10. PEANUTS 11. CELERY 12. MUSTARDS 13. SESAME 14. LUPIN**

£25.00 per person