



Mothers Day
Sunday 31st March 2019
@ The Bay Brasserie

STARTERS

Soup (GF)

Roast Red Pepper & Tomato

Smoked Haddock Arancini

Arborio Rice & Smoked Haddock Arancini served with Tartare Dip

Choux Pastries

Chefs Own Small Choux Pastries Filled with a Smoked Ham, Cheddar & Roquito Pepper Mousse, served with a Sweet Chilli Dressing

Chicken Liver & Brandy Pate (GF Available)

Chefs Own Chicken Liver & Brandy Pate, served set on a Toasted Ciabatta with a Whisky Mayonnaise

Chilled Melon Rosette (GF)

Chilled Melon Rosette filled with Fresh Berries in a Lime, Lemongrass & Mint Syrup

MAINS

Roast Topside of Beef

Roast Topside of Beef served with Yorkshire Pudding, Chefs Fresh Vegetables & Potatoes of the Day

Roast Leg of Lamb (GF)

Roast Leg of Lamb served with a Rosemary & Redcurrant Reduction, Chefs Fresh Vegetables & Potatoes of the Day.

Stuffed Loin of Pork

Loin of Pork Stuffed with Haggis, Oven Baked & set on Mash Potato with a Drambuie Cream Sauce

Supreme of Chicken

Plump Supreme of Chicken Served with Sausage Meat & Apple Bon Bon's, Rich Roast Gravy & Butter Roast Vegetables with Potatoes

Fillet of Smoked Hake (GF)

Locally Landed Smoked Hake Fillet served with Chive Risotto topped with a White Wine Sauce & Chargrilled Asparagus Spears.

PUDDINGS

Rhubarb & Orange Crumble Cake

Vanilla Sponge Flavoured with Orange Zest topped with Rhubarb & Crumble, served with Crème Anglaise

Apple Pie

Chefs own Butter Pastry Apple Pie served Warm with a Scoop of Vanilla Ice Cream

Chocolate Pavlova (GF)

Crisp Meringue Nest filled with Chocolate Mousse and served Fresh Strawberries in Cointreau Syrup

Vanilla Brulee (GF)

Traditional Crème Brûlée with a Caramelised Sugar Crust and served with a Scoop of Peanut Butter Ice Cream

Mothering Sundae

Layers of Crushed Meringue, Fresh Raspberries, Raspberry Coulis & Cranachan Ice Cream