

HOUSE SIGNATURE

3 COURSES £29.95

ON ARRIVAL

A selection of nibbles and warm breads with olives and dips & a glass of prosecco

STARTERS

CRISP DUCK & WATERMELON SALAD

Toasted cashews and Asian dressing

OAK SMOKED SALMON & PRAWN MARIE ROSE

Baby gem salad with lemon & ciabatta croutons

HOUSE STACK

Stornoway black pudding with poached egg, potato scone and a Parma ham crisp drizzled with hollandaise

FINE CHICKEN LIVER PÂTÉ

Walnut & pumpkin seed bread with spiced fruit chutney

WARM CRUMBED BRIE WEDGES

Petit salad and redcurrant sauce

CRISP VEGETABLE OR CHICKEN TEMPURA

Light chilli & coriander batter with wasabi mayonnaise and sesame dressing



MAINS

THYME ROAST BREAST OF CHICKEN

Creamed potato with haggis, honey roast roots and peppercorn sauce

CITRUS FILLET OF SEA BASS

Mashed potato with lemon scented greens and a tomato & basil salsa

TENDERSTEM BROCCOLI &

ROASTED ALMOND ORZO PASTA

Crisp basil and lemon topped with a herb crumble

THE LONG HOUSE BEER BRAISED BRISKET BURGER

Oak smoked cheddar melt with pit beans and Cajun fries

CAJUN SALMON & KING PRAWN CURRY

Peppers, onions and chillies in a cream sauce

GRILLED SCOTCH RIBEYE STEAK

Grill garni with a watercress salad, an onion ring and peppercorn sauce (£3.00 supplement)



DESSERTS

BLUEBERRY & VANILLA PANNA COTTA

Berry compote with crumbled shortbread pieces

STRAWBERRY CHEESECAKE

White chocolate shavings with strawberry ice cream

STICKY TOFFEE PUDDING

Butterscotch sauce and vanilla ice cream

LUXURY BELGIAN CHOCOLATE FUDGE CAKE

Served warm with vanilla ice cream

THE LONG HOUSE CHEESE SELECTION

Wedges of Somerset brie, Isle of Mull cheddar & Blue murder cheese with mini oaties, chutney and grapes



