



Starters

Soup of the day

Haggis bon bons with a salad garnish and wholegrain mustard mayonnaise

Fillet of teriyaki salmon served with ribbons of vegetable salad

Mains

Handmade beef burger served in a brioche bun with chips, coleslaw and salad

Buttermilk chicken wrap with sweet potato fries and coleslaw

Baked haddock accompanied by peas a la francaise and baby boiled potatoes

Butternut squash risotto

Dessert

Apple and bramble crumble with custard sauce

Chocolate brownie served with chocolate sauce and vanilla ice-cream

Fresh fruit salad with pouring cream

Speciality coffees and teas available at an additional cost.

Cooked by Professional Cookery Level 4

May we respectfully remind guests that this is a training environment; therefore the menu may be subject to change. If you have any dietary requirements please let us know before you order.