

**2 COURSES £29.50** 

**3 COURSES £32.50** 

# **Starters**

# **Homemade Soup of the Day**

Daily Specials - Served with Freshly baked Bread

## **Haggis Bites**

R G Macdonald Butcher's Haggis, Coated in Crisp Batter Served with Crisp Salad and Wholegrain Mustard Mayonnaise

### **Prawn Cocktail**

North Sea Prawns, bound in a classic Marie Rose Sauce Served on a Salad Leaves along with Buttered Brown Bread

# **Brie & Cranberry Tartlet**

Served with Crisp Leaf Salad

## Feta & Olive Salad

Greek Feta Cheese, pitted Green Olives, Crisp Salad leaves, Cherry Tomatoes and Cucumber tossed in a Balsamic Vinaigrette

### Halloumi

Hand breaded Halloumi, fried until Golden, served with Homemade Chili and Tomato Chutney and Crisp Salad Leaves

# **Desserts**

## **Sticky Toffee Pudding**

Sticky Date Sponge, served warm with Toffee Sauce and Miele's of Lossie Vanilla Gelato

### Chef's Cheesecake

Set on a Buttery Biscuit Base, garnished with fresh berries

## **Profiteroles**

Filled with a Chantilly Cream, topped with warm Chocolate Sauce

## Miele's of Lossie Gelato

Vanilla \* Chocolate \* Strawberry \*
Mint Chocolate Chip \* Guest Ice Cream

## Sorbet

Raspberry ★ Mango ★ Champagne ★Lemon

# Mains

## **Roast Silverside Beef**

Aberdeen Angus Beef, served with Yorkshire Pudding, Roast Potatoes, Selection of fresh Vegetables and Natural Gravy +£2.00 Extra Gravy

# **Traditional Roast Turkey**

Prime British Turkey, Slow Roasted and Hand Carved with Kilted Sausages, Selection of fresh Vegetables, Oatmeal Stuffing and Natural Gravy

#### +£2.00 Extra Gravy

**Scottish Salmon**Fillet of local Scottish Salmon, cooked in a Chorizo & Garlic Butter, served with Sautéed Potatoes and selection of fresh Vegetables

# Cajun Chicken Pasta

Strips of Chicken Breast, cooked in a Creamy Cajun Sauce with Peppers, Onions and tossed with Fresh Penne Pasta

### Fillet of Haddock

Coated in your choice of Crumb or Batter, with Hand-Cut Chips, Garden Peas, Wrapped Half Lemon and Tartar Sauce

# Porcini Ravioli

Ravioli, filled with Porcini Mushroom Mousse Served in a Truffle Cream Sauce

Our Dishes are prepared fresh to order by our team of Chefs, anything we can do to enhance your experience please feel free to ask.

If you have any Dietary Requirements or Allergies, our staff will be happy to assist you with your Menu Choice.

Please note our dishes may contain nuts or traces of nuts.

### Children's Menu available on request

# The Mansefield Restaurant

Monday - Thursday: 17:30-22:00 (last tables 20:00)
Friday & Saturday: 17:00-23:00 (last tables 20:30)
Sunday: 16:00-22:00 (last tables 19:30)