

**MUST BE PRE ORDER!!** 

**VEGAN AND VEG OPTIONS AVAILABLE:** 

FIRST SITTING: 1PM TO 3PM

£36.95

**SECOND SITTING: 5PM TO 7PM** 

£39.95

**KIDS UNDER 12:** 

£15.95

FOOD ALLERGIES AND INTOLERANCES,
SEPAK TO OUR MEMBER OF STAFF



Served with spice onion and home-made sauce

## \*\*\* STARTERS \*\*\*

SOUP

Served with a Crusty Roll.

### CHARCOAL OVEN GRILLED CHICKEN

Served with Salad and Mint Yogurt Sauce.

### HONEYDEW MELON WITH PARMAHAM

Served with Salad and Pesto Dressing.

### JIMBU STYLE HOT KING PRAWNS

Served with Salad.

#### SMOKED SALMON PARCELS

Filled with Prawn Cocktail served with Salad and Bread.

#### CHICKEN/ VEG PAKORA

Served with Salad and Pakora Sauce.

### **MAINS**

### TRADITIONAL ROAST TURKEY

Trimmings, Seasonal Vegetables, Mash or Roast Potatoes.

#### CHEF'S SPECIAL SIGNATURE CURRY

Chicken, Lamb, Vegetable. Served with Rice or Nan.

#### FILLET OF SEABASS

Bed of Jasmine Honey Rice with Red Pepper Sauce.

#### CHICKEN TIKKA SIZZLER

Salad, Curry Sauce and Rice or Nan.

### **NALLI GOSHT**

Indian recipe slow cooked Leg of Lamb Served with Rice or Nan

#### SIRLOIN STEAK

Peppercorn Sauce and Chips.

**CREAMY MUSHROOM RISOTTO** 

## DESSERTS >>>

**GULAB JAMUN** 

Indian Authentic Dessert served with Ice Cream and Saffron Syrup

#### STICKY TOFFEE PUDDING

Served with Caramel Sauce.

### CHRISTMAS PUDDING

Served with Brandy Custard.

MINI CHEESECAKES
TEA / COFFEE



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TEA / COFFEE



# STARTERS ===

SOUP OF THE DAY

Served with a Fresh Roll.

**HAGGIS BON BON** 

Served with Peppercorn Sauce.

CHICKEN LIVER PATE

Oatcake and a Red Currant Jelly.

CHICKEN / VEG PAKORA

Serve with Salad and Pakora Sauce.

## **MAIN COURSE**

#### **BALMORAL CHICKEN**

Chicken breast stuffed with haggis, wrapped in bacon. Served with a whisky sauce, seasonal veg and mash potatoes.

STEAK PIE

Seasonal veg, mash potatoes or roast potatoes.

CHEF'S SPECIAL CURRY

Lamb, chicken or veg. Served with rice or nan.

ATLANTIC GRILLED SALMON

Creamy lemon butter sauce, seasonal veg and mash potatoes.

AVOCADO SALAD

Vinaigrette dressing.

## **DESSERTS**

APPLE CRUMBLE

Served with warm custard.

CHOCOLATE FUDGE CAKE

Served with vanilla ice cream,

**GULAB JAMUN** 

Indian Authentic Dessert served with Ice Cream and Saffron Syrup

TEA OR COFFEE

Served with shortbread.

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