

**MENU PRIX FIXE**  
**TWO COURSES £19.95**

**Potage du jour**

Prepared fresh daily

**Parfait de foie de volaille**

Chicken liver parfait, cherry jam, Arran oaties

**Crotton de chèvre**

Goats cheese, roasted sweet peppers, olive dressing

**Terrine au jambon**

Picallili, watercress puree

**Saumon gravadlax**

Guacamole, pink grapefruit, aphillio cress

**Spécial de jour**

Ask your server for details (supplement may apply)

**Pavé de bacon**

Tomato chutney, French beans, choucroute

**Fillet de loup de Mer**

Seabass, Lyonnaise potatoes, red peppers and hollandaise

**Gâteau risotto**

Seasons greens, wild garlic beurre blanc

**Escalope de poulet**

Cassoulet, hot chilli sauce and watercress

**Steak frites**

200gm Scotch rib eye, French beans, tomato,  
pepper sauce and pommes frites

( £6.00 supplement)

**Profiteroles, glace à la vanille**

Vanilla ice cream, chocolate sauce

**Meringue de fruit**

Meringue and marinated fruits

**Crème brûlée**

Classic baked vanilla custard, sugar glazed crust, Gavottes wafers

**Assiette de fromages d'Ecosse**

Clava brie, Mull cheddar, Kintyre blue and Arran oaties  
(£1.50 supplement)

**CAFÉ GOURMAND**

**After the show**

**Why not come back and enjoy a coffee and sweet treat for only £4.95**  
**Just pre-book and pay before you go**