

Mothers Day

2 Courses £21.95 | 3 Courses £25.95

Starters

North Atlantic Prawn Cocktail
jumbo shrimp, lemon and tangy cocktail sauce

Pea Soup
crusty bread and butter

Classic Caesar Salad
baby gem lettuce with parmesan cheese, garlic croutons, anchovies and creamy Caesar dressing

Seasonal Melon
hand cut fruits, grenadine syrup and champagne sorbet

Sun Dried Tomato, Red Onion & Camembert Tart
toasted almonds, golden sultana dressing, arugula and frizzy salad

Rich Chicken Liver Parfait
spiced fruit chutney, Arran oatcakes

LAURENT PERRIER BRUT NV
CHAMPAGNE, FRANCE

£17.95

Single serve 200ml bottle

POILVERT-JACQUES BRUT NV
CHAMPAGNE, FRANCE

£8.50 gls £35.95 btl

Mains

Roast Sirloin of Scotch Beef
Yorkshire pudding, horseradish relish and roast red wine jus

Roast Breast of Free-Range Chicken
Yorkshire pudding, sage and onion stuffing and roast jus

Roast Loin of Ayrshire Pork
Yorkshire pudding, apple sauce, sage and onion stuffing and roast jus

Coconut and Curry Spiced Risotto Cake
charred Mediterranean vegetable brochette

Baked Cajun Spiced Salmon Fillet
capers, shallots, lemon and herb butter

Braised Lamb and Haggis Pie
butter puff pastry and red wine jus

All main courses are served with seasonal vegetables and potatoes

Desserts

Chocolate Torte
fresh fruit coullis and mini marshmallows

Sticky Toffee Pudding
butterscotch sauce and tablet ice-cream

Lemon Tart
raspberry coullis, vanilla ice-cream

Selection of Ice-Creams
fruit coullis or butterscotch sauce

Selection of Scottish and Continental Cheeses
chutney, grapes, biscuits

Please ask your server for allergen information



Mothers Day

AT CITATION

Spoil Mum with a hand crafted cocktail or glass of bubbles with a delicious Sunday Roast

SUNDAY 31ST MARCH

Choose from a selection of freshly carved meats or sumptuous Spring specials with a vast selection of Champagnes, Fine Wines and Cocktails to ensure Mother's Day is a truly wonderful occasion

2 Courses £21.95 | 3 Courses £25.95

