

*EHD*

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ESPLANADE

DUNOON

Sample Dinner Menu

*Chilled Fruit Juice*

A choice of Orange, Tropical Fruit, Tomato, Apple or Cranberry Juice

*Battered Mushrooms*

Battered Mushrooms Served with Garlic Mayonnaise

*Scotch Broth*

Chef's homemade Scotch Broth

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The Esplanade Mini Burns Supper - Haggis, Neeps and Tatties

*Aberdeen Haggis is carried in by our Chef David and Piped in by Piper Colin. Charge your glasses for the Toast to the haggis. Served with Whisky Sauce, Bashed Neeps and Champit Tatties. The traditional way.*

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*Poached Salmon*

Poached Salmon served with Chive Sauce

*Venison Casserole*

Chef's homemade casserole of venison

*Gammon Salad*

Served with assorted seasonal salad

*Vegetarian Options*

Broccoli & Pasta Bake

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Profiteroles

*Chef's homemade profiteroles served with chocolate ice cream & Chocolate Sauce*

Fruit Sundae

Fruit, ice cream, cream & Raspberry sauce

Various Ice Creams

A choice of Vanilla, Strawberry or Chocolate

Biscuit and Cheese

Tea or Coffee

Or why not indulge in a Liqueur Coffee or have a Malt of the Month?