

# AILSA MENU

## STARTERS

SOUP OF THE DAY  
with mini loaf

GAILES HOMEMADE PÂTÉ  
chef's chicken parfait with warm mini loaf, spiced apple and fig chutney and fresh leaf salad

CLASSIC PRAWN COCKTAIL  
in a lightly spiced tomato dressing, served with house brown bread

CRISPY BREADED HALLOUMI (V)  
with a spicy mayo and house dressed salad

SEASONAL MELON (V)  
with seasonal fruits and raspberry sorbet

## MAINS

CHICKEN AND HAGGIS  
pan seared breast of chicken with haggis fritter, creamed swede and light chicken jus

SCOTTISH BEEF AND ARRAN ALE PIE  
topped with a puff pastry lid, served with chive mash and seasonal vegetables

SALMON SALTIMBOCCA  
pan roasted salmon wrapped in crisp parma ham and sage leaves served with pesto mash, stem broccoli and garlic herb butter

RED THAI CHICKEN CURRY  
served with wild rice and honey flatbread

TAGLIATELLE WITH SUN-BLUSHED TOMATOES, OLIVES AND TOASTED PINE NUTS (V)  
in a garlic and chilli sauce, drizzled with basil oil and topped with parmesan shavings

8OZ SCOTTISH BEEF SIRLOIN STEAK  
*(8.00 supplement)*  
with mushrooms, tomato, onion rings and your choice of French fries or hand-cut chips

## DESSERTS

BAKED LEMON MERINGUE PIE  
served warm or chilled with vanilla ice cream

GAILES CHEESECAKE  
with whipped cream

STICKY TOFFEE PUDDING  
toffee and date sponge, warm toffee sauce and vanilla ice cream  
*(includes tea and coffee)*

TWO COURSES 23.95 | THREE COURSES 27.95

*gailshotel.com*