



FERN COTTAGE

RESTAURANT

Mothers Day Lunch

Sunday 3rd April 2011

Starters

- A bowl of our freshly made soup of the day served with warm panini bread
- Pancetta Ham & Cod Fishcake, on a bed of salad with a sweet chilli sauce
- Pan Fried Haggis served with an Arran mustard cream
- (V) Green & Black Olives with panini bread & extra virgin olive oil & balsamic vinegar
- (V) Home-made Zsatsiki served with crusty panini bread
- (V) Fan of Melon drizzled with a berry, honey and lime syrup

Mains

- Grilled Fillet of Salmon
served on a bed of risotto, finished with white wine & parmesan cream
- Spicy Cajun Chicken Breast
served on a bed of creamy mash, topped with melted mozzarella
- Fern Cottage Home-made Steak, Mushroom & Guinness Pie
served with boiled potatoes & freshly cooked vegetables
- (V) Wild Mushroom Ravioli bound in a tomato, herb & garlic sauce
- Medallions of Perthshire Venison
served on a bed of baked crushed potatoes enhanced by a pink peppercorn, fresh thyme and
brandy cream sauce, with a side of freshly cooked vegetables
Supplement of £1.50

Desserts

- Tiramisu served with pouring cream
- Chefs Cheesecake served with pouring cream and topped with butterscotch sauce
- Ice Cream Selection – vanilla, chocolate & strawberry
with chocolate, toffee or strawberry sauce

2 Courses for £12.95 or 3 Courses for £15.95