

Fundraising Lunch Menu

Royal Golf Hotel - Sunday 20th March 2022

Roast Striploin of Scottish Beef

goose fat roasted potatoes, tender stem broccoli, roasted carrots warm Yorkshire puddings and port jus

Grilled Chicken supreme

grilled asparagus, honey glazed carrots and rich peppercorn latte, crushed mustard scented baby potatoes

Baked Stack of Aubergine and Butternut Squash

winter vegetables press, crisp baby gem and cucumber salad

Warm Apple and Pear Crumble

vanilla custard and berry compote

Sticky Toffee Pudding

tablet ice cream and warm toffee sauce

Vegan Meringue

fresh fruit exotic salad

Tea or Coffee

All proceeds to the Historylinks Museum Extension Project fund