

BUFFET MENU

Celebrate in style & enjoy a fantastic finger buffet with family & friends in our exclusive upstairs room!

ANY 6 OPTIONS £11.95

CRISP CHICKEN & VEGETABLE TEMPURA

Sweet chilli dip

HAGGIS PAKORA

Minted yoghurt dip

SESAME CHICKEN STRIPS

BBQ sauce

GALIA MELON WRAPPED IN PARMA HAM

ROSEMARY & SEA SALT POTATO WEDGES

Tikka sauce, coriander rice

COURGETTE, SWEETCORN & SHALLOT PAKORA

Yoghurt dip

BABY BAKED POTATO

Cheddar, spring onion, creme fraiche

BABY NACHOS

Salsa and sour cream

HOMEMADE PORK & BLACK PUDDING SAUSAGE ROLLS

CLASSIC SANDWICH SELECTION

THE LONG HOUSE STEAK & ALE PASTIES

TRUFFLE ARANCINI

Salsa and sour cream

SMOKED HADDOCK FISHCAKES

Cheddar & spring onion

GRILLED GOATS CHEESE BRUSHETTA

PRAWN MARIE ROSE & BABY GEM SALAD

Crisp sourdough

BEEF BURGER SLIDERS

Chorizo & cheese melt

BREADED FISH GOUJONS

Tartare sauce



HOUSE CLASSIC

3 COURSES £16.95

STARTERS

FINE CHICKEN LIVER PÂTÉ

Walnut & pumpkin seed bread, spiced fruit chutney

CHEF'S SEASONAL SOUP

Warm crusty bread

LIGHTLY SPICED PRAWN MARIE ROSE SALAD

Mango & pineapple salsa with crisp gem & lime dressing

WARM GOATS CHEESE BRUSCHETTA

On a warm crisp ciabatta drizzled in basil oil



MAINS

ROAST BREAST OF CHICKEN

Glazed vegetables, peppercorn and brandy cream, creamy mash

THREE CHEESE MACARONI

Barwhey's cheddar crumb, garlic & herb bread

Add bacon £1.25 / Add chicken £2.25

CAJUN VEGETABLE CREPES

Spiced cream with a cheddar glaze & your choice of fries or house salad

STEAK & ALE CASSEROLE

Honey roast roots and creamed potatoes



DESSERTS

CHOCOLATE & HONEYCOMB BROWNIE

Chocolate sauce, vanilla ice cream

GLAZED LEMON TART

Raspberry coulis, sweetened cream

MINI MESS

Crushed meringue, mixed berries, raspberry coulis

STICKY TOFFEE PUDDING

Vanilla ice cream, butterscotch sauce



HOUSE SELECT

3 COURSES £25.95

Please choose 3 starters, 3 mains and 3 desserts
from the following sections

STARTERS

HAGGIS PAKORA

Spiced onions, minted yoghurt sauce

HOUSE STACK

Stornoway black pudding, poached egg,
potato scone, Parma ham crisp, hollandaise

WARM GOATS CHEESE BRUSCHETTA

Crisp ciabatta, basil oil

CHEF'S SEASONAL SOUP

Warm crusty bread

CLASSIC PRAWN COCKTAIL

Marie rose sauce, baby gem, crisp tempura
king prawn skewer

WARM CRUMBED BRIE

Fine leaves, Cumberland redcurrant sauce

CRISP CHICKEN OR VEGETABLE TEMPURA

Wasabi mayo, sesame dressing



MAINS

BREAST OF CHICKEN & CHORIZO MOUSSE

Wrapped in Serrano ham, crispy fried potatoes,
sautéed greens, warm cherry tomato salsa,
smoked paprika drizzle

ROAST AUBERGINE, TOMATO & COCONUT CURRY

Fragrant rice, poppadum

MARINATED FILLET OF SALMON

Spring onion & potato purée, grilled asparagus,
Mull cheddar & parsley cream

SCOTCH RIBEYE STEAK

Crispy onions, roast tomato and watercress,
peppercorn sauce, Rosemary and sea salt
potato wedges

CLASSIC BAKED LASAGNE

Rich beef & tomato ragu, creamy béchamel
and mature glazed cheddar glaze, garlic &
herb bread, House salad

THAI CHICKEN SKEWER

Creamy coconut & lemongrass sauce,
chilli & lime rice herb bread, House salad

TRADITIONAL STEAK & ALE PIE

Prime Scotch beef cuts, gravy, roast vegetables,
creamy mashed potato



DESSERTS

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

LUXURY BELGIAN CHOCOLATE FUDGE CAKE

Served warm with vanilla ice cream

S'MORES CHEESECAKE

Sticky mallow & biscuit base with chocolate,
toffee sauce & vanilla ice cream

VEGAN CHOCOLATE TART

Berry compote, chocolate ice cream

LIME PANNA COTTA

Pineapple compote, coconut sorbet

MINI MESS

Strawberry mini meringues, berry compote,
sweetened cream, vanilla ice cream

 – Vegetarian

 – Vegan

CELEBRATION MENU

£28.95

GLASS OF PROSECCO TO START

A SELECTION OF SHARING HOUSE & SEAFOOD PLATES

Haggis bon bons, Chicken tempura, chicken liver pâté, fish goujons, mini prawn cocktail, king prawn tempura, warm crumbed brie, smoked salmon, goats cheese bruschetta, courgette and sweetcorn pakora



MAINS

THAI CHICKEN SKEWER

Creamy coconut & lemongrass sauce, chilli & lime rice

HOUSE SLOW BEER BRAISED BRISKET BURGER

Oak smoked cheddar cheese melt, pit beans, Cajun spiced fries

MARINATED FILLET OF SALMON

Spring onion & potato purée, grilled asparagus, Mull cheddar & parsley cream

SCOTCH RIBEYE STEAK

Crispy onions, roast tomato and watercress, peppercorn sauce, Rosemary and sea salt potato wedges

CHICKEN SATAY NOODLES

Spicy satay sauce, Pak choi & Chinese greens, crushed roast nuts, lime

ROAST AUBERGINE, TOMATO & COCONUT CURRY

Fragrant rice, poppadum



GRAND DESSERT SHARING PLATTERS

Selection of Bakehouse cakes & desserts to share with ice cream, custard and berry coulis

