

Dinner Menu

Home-made Cock a Leekie Soup
(made from only the finest local produce and served
with warm crusty bread)

East Neuk Crab
(fresh local dressed crab served in the shell)
Melon with Raspberry Sorbet
(fantail of sweet honeydew melon and sorbet)
Selection of Chilled Fruit Juices

Casserole of Venison in Red Wine
(Fletchers of Auchtermuchty venison
slowly cooked in red wine)
Grilled Pittenweem Haddock
(breaded and grilled and served with home made tartar sauce)
Vegetable Chilli with Rice
(seasonal vegetables in a chilli tomato sauce)

New Seasons' Rhubarb Pudding with Nut Topping
(sweet rhubarb sponge served with cream or vanilla ice cream)
Strawberry & Champagne Bavaois
(light strawberry mousse served with cream or ice cream)
Trio of Orkney Ice Cream
(vanilla, strawberry & chocolate ice cream enclosed
in a white chocolate tulip)
Pittenweem Oatcakes with
a selection of Scottish Cheeses including local "Anster" cheese
(famous Pittenweem triangle oatcakes)

Coffee, Tea, Cappuccino, Espresso, Latte
served with a sweet nibble in the Lounge!