



# AUTUMN SHINDIG

The Birds and the Bees, Stirling

(Saturday 3<sup>rd</sup> November 7PM till late! £25pp Kids: £5.90)

**Name:** \_\_\_\_\_ **No. Kids:** \_\_\_\_\_

**Email:** \_\_\_\_\_ **Paid:** Cash | Cheque | Bacs

## Starter

- Crispy potato shells filled with creamy garlic mayonnaise
- Chef's soup selection served with crusty bread and butter curls V
- Medallions of haggis rolled in golden crumb then served with salad garnish and a light mustard mayonnaise
- Chicken liver parfait presented with dressed leaves, chutney and Highland oatcakes
- Italian ciabatta topped with diced tomato, red onion and basil then drizzled with a balsamic reduction V

## Main

- Breast of corn fed chicken smothered with a creamy black peppercorn sauce \*
- Prime beef and ale casserole topped with a roundel of flaky pastry \*
- Fresh fillet of haddock coated in golden crumb then served with crushed minted peas, dressed leaves and fries
- Chunks of chicken cooked in a Korma sauce then served with steamed basmati rice and nan bread
- Vegetarian curry with steamed basmati rice and nan bread
- Freshly steamed penne pasta topped with a spicy roast tomato, garlic and thyme sauce V

## Sweet

- Seasonal fruit crumble set in a pool of creamy custard
- Tower of Italian ice creams topped with Rossini wafers and toffee sauce
- Vanilla cheesecake topped with citrus coulis and fresh dairy cream
- Mouth watering citrus water ices
- Chocolate and orange mousse accompanied by roundels of butter shortbread

*Mains \* will be served with a selection of fresh market vegetables and potatoes. Tea, Coffee + Mints to follow  
For Gluten-Free, see online booking form.*