



**THE
BRUCE
HOTEL**
EAST KILBRIDE

GOLD MENU



LEEK AND POTATO SOUP

SERVED WITH A CRUSTY DINNER ROLL

PRAWN COCKTAIL

PLUMP NORTH ATLANTIC PRAWNS WITH MARIE-ROSE SAUCE

TOMATO AND MOZZARELLA SALAD

SLICED TOMATOES AND MOZZARELLA WITH DICED RED ONIONS,
DRIZZLED WITH BASIL OIL AND BALSAMIC REDUCTION



CHICKEN

OVEN ROASTED CHICKEN WITH A THREE PEPPER PIMENTO CREAM SAUCE

FEATHERBLADE OF BEEF

SLOW COOKED TENDER FEATHERBLADE WITH A RICH REDCURRANT AND PORT JUS

SALMON

OVEN ROASTED SALMON FILLET WITH A FRESH HERB CRUMB,
POOLED WITH CHARDONNAY AND LEMON CREAM SAUCE

VEGETARIAN OPTION

CHEFS SPECIAL



RASPBERRY PAVLOVA

MERINGUE NESTS FILLED WITH CHANTILLY CREAM AND FRESH RASPBERRIES

PROFITEROLES

CHOUX PASTRY FILLED WITH CREAM AND TOPPED WITH CHOCOLATE AND TOFFEE SAUCE

FRESH FRUIT SALAD

ASSORTED FRESH FRUITS IN AN ORANGE AND CINNAMON STOCK SAUCE



1 CHOICE – £24.95

2 CHOICE – £30.95

3 CHOICE – £32.95

