



ANNUAL DINNER

Sunday 15 January 2017 at the Laurie Arms

Haugh of Urr – 12.30

Please let Debbie know if you are coming by contacting in advance

Starters:

Homemade soup of the day (gf) served with warm homemade bread (gf request)

Local haggis wrapped in filo pastry and served with a sweet chilli dressing gf

Deep fried breaded wedges of brie and cranberry and our own tomato compote (gf V)

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Main Courses:

Roast beef and Yorkshire pudding, served with creamy mash, roasted potatoes, seasonal vegetables and a traditional gravy

Chicken Stroganoff, strips of chicken cooked with peppers, onions and mushrooms, sauted in brandy and served in a creamy paprika sauce with boiled rice (gf request)

Our own fresh spinach and goats cheese filo pastry pie, with baby potatoes and a crisp salad (gf V)

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Desserts:

Homemade vanilla crème brule served with Italian style vanilla ice cream gf

Chef's own sticky toffee pudding drizzled with butterscotch sauce and a scoop of ice cream

Our own apple pie served with hot custard Cream of Galloway

or Sorbee - and selection Cream of Galloway gf

included Tea / coffee with mints

2 courses x £16.95 3 courses x £21.95

If you have "dietary requirements", please call Laurie Arms in advance

01556 660246

only requiring 1 x course? please make that known on arrival