

# Glasgow Art Club Dinner Menu

## August 2008 – August 2009

### Starters

Tartlet of buffalo mozzarella, plum tomato and fresh basil	£5.50
Ballotine of foie gras with confit gerolis and pink cress	£8.50
Spiced cous cous served with chilli tiger prawns and coriander oil	£6.25
Grilled asparagus with hollandaise sauce and salad	£5.50
Salad of watermelon, honeydew melon and feta cheese	£5.50
West coast seafood chowder served with olive bread	£6.00

### Main Courses

Poached and roasted chicken supreme served with cabbage and bacon and fondant potato, with smoked mushroom	£18.95
Roast rib of beef served with with asparagus and tarragon rosti potatoes with a veal jus	£24.95
Two bone pork cutlet served with apple and celeriac mash with glazed baby carrots and a thyme jus	£17.95
Slow roasted shoulder of lamb with vbraised cabbage and mash, served with a mint jus	£19.95
Slow braised venison casserole with roast vegetables and creamy mash	£17.95
Pan fried filet of bass with creamed vegetables and clam chowder	£22.50

### Desserts

Assiete of chocolate with champagne sorbet	£8.50
Apple tarte tatin with vanilla ice cream and hot toffee sauce	£5.50
California lemon cheesecake with fresh berry compote and raspberry coulis	£5.50
Red wine glazed plums with vanilla ice cream and red wine coulis	£6.25
Baileys panna cotta with a coffee chantilly cream and coffee syrup	£5.95
Banana and Malibu glazed terrine with orange ad Malibu sorbet	£6.50
Tea & Coffee	£1.80
Tea & Coffee with petite fours	£3.00

*All prices inclusive of VAT.  
Menu subject to change*