



## £25 PER PERSON MENU

### STARTERS

**Chunky carrot and lentil soup**  
crispy croutons

**Haggis, neeps and tattie tower**  
whisky jus

**Chicken liver parfait**  
spiced pear chutney, grilled  
brioche

**Roasted beetroot and goat's  
cheese**  
rocket & herb dressing

**Ham hough terrine**  
pineapple chutney

**Smoked salmon and prawn tian  
(£2 supplement)**  
cucumber ribbons, crème  
fraîche

**Tomato and mozzarella salad**  
double basil pesto

### DESSERTS

**Trio of Desserts**  
white chocolate cheesecake  
lemon posset, sticky toffee pudding

**Apple and red berry crumble**  
honeycomb ice cream

**Iced cranachan parfait**

**Vanilla crème brûlée**  
homemade shortbread

**Lemon tart and citrus sorbet**

**Chocolate delice**  
mulled raspberries, Chantilly cream

### MAIN COURSES

**Rich braised steak pie**  
crispy puff pastry, mashed potatoes

**Roasted chicken breast**  
black pudding croquette, tomato and basil jus

**Pan seared seabass**  
light tomato and spinach sauce

**Roasted lamb rump**  
butternut squash puree, minted jus

**Roast sirloin of Scotch beef (£4 supplement)**  
port and tarragon jus

**Pan seared salmon**  
baby new potatoes, spinach and lemon beurre blanc

**Butternut squash risotto**  
charred leek, truffle oil

*Potato selection: herb crushed, sautéed, mashed or  
roasted. Mixed vegetables included with all dishes.*

### ADDITIONAL OPTIONS

Arrival canapés for your guests - £4 per person  
Cheese board - £4.50 per person  
Filter coffee and tea, macaroons/tablet or  
shortbread - £3.50 per person

*Parties of up to 30 guests may select a choice of 3  
items per course. 30+ guests are advised to choose  
a set menu.*

*All dietary requirements will be accommodated.*

*Should you have any specific menu requirements,  
our team will endeavour to do their best to  
accommodate.*