



£27.50 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.*