

DINNER MENUS

STARTERS

Brined & torched mackerel, potato, apple, beetroot & compressed cucumber

Chicken, sun-blush tomato and olive terrine with rye toast and rocket aioli

Walnut and Blue cheese tart with rocket and mustard seed dressing (V)

Stornoway black pudding, textures of apple, cider glaze and micro herbs

Haggis bon bon, whole grain mustard sauce, salad leaves

MAINS

Slow cooked blade of beef with rich red wine sauce, pomme puree, roasted heritage carrots

Confit pressed pork shoulder, wild rice, parsnip purée, sour cherry jus

Oven roast fillet of cod, dill crushed new potatoes, samphire, watercress sauce

A woodland mushroom tart with poached egg, rocket and truffle oil (V)

Slow cooked Lamb, basil, confit tomato, feta, spring salad

Chicken supreme with puy lentils, confit onion, spinach & fondant potato

DESSERTS

Black forest gâteau, cherry sorbet & five spice mixed berry compote

Butterscotch parfait, Salted caramel & toffee ice cream

Apple tarte tatin, toffee & malt scotch whisky sauce, vanilla ice cream

Salted caramel cheesecake, vanilla ice cream and hazelnut meringue

Vanilla panna cotta, star anise & apple compote, honey ice cream

Freshly brewed tea & filter coffee

Menu includes tablecloths & linen napkins, crockery & cutlery and uniformed staff.

All prices stated are subject to VAT at the current rate
Menu price includes white tablecloths & linen napkins, crockery & cutlery and fully trained uniformed staff.