

Dinner Menu

Starters

Loch Fyne Hot Smoked Salmon, young beetroots & Horseradish Crème Fraiche
Haggis with clapshot of neeps and tatties served with Glayva cream reduction
Seasonal Soup served with homemade bread rolls and salted butter
Chicken liver parfait with spiced redcurrant chutney and oaties
Toasted Goats Cheese Salad with Blackened Sherry-Vinegar Onions

Mains

Luxury fisherman's pie with langoustine, smoked haddock, shrimp & cod topped with tarragon mash
Pan Fried Cod Fillet, garlic & pearl barley risotto & shetland mussels
Beef Bourguignon with shallots & field mushrooms
Pepper Crusted Fillet of Beef, Celeriac & Horseradish puree with merlot jus (£5 supplement)
Slow Roasted Cumin and Thyme lamb with braised red cabbage and rosemary jus
Butter & Thyme Roast Corn fed Chicken Breast, asparagus, broad beans & hand rolled chervil gnocchi
Baked Chicken stuffed with buffalo mozzarella wrapped in pancetta with creamed leeks
Chicken à la Biere, creamy mashed potatoes & bacon braised cabbage heart
Foraged mushroom & courgette flower risotto, shaved parmesan & red chard (v)
Melanzane alla Parmigiana (v)
Roasted Tomato & Thyme Tarte Tatin (v)

All main courses served with gruyere cheese potato dauphinoise & seasonal vegetables unless otherwise stated

Dessert

Bread & Butter Pudding with marmalade ice cream
Milk Chocolate Petit Pot, peanut brittle & crème chantilly
Almond & Lemon Cake with poached & roasted pear
Sticky Toffee Pudding, toffee sauce and vanilla pod ice-cream
Tarte au citron with lemon posset & Raspberries
Scottish Cheeseboard with chutney, fruit and oatcakes
Tea/Coffee & Tablet
£30 per guest

£150 Chef & £90 Wait Staff

