

*Dunkeld Smoked Salmon
with shallots and capers*

Smoked Haddock Risotto

*Breast of Wood Pigeon
served on a pate crouton with wild mushrooms
and a madeira sauce*

*Smooth Terrine of Chicken Livers
with date chutney, cumberland sauce and toasted brioche*

Cream of Carrot, Honey and Ginger Soup

*Fillet of Sea Bream
with tomato, spinach, mussels. Purple majesty potatoes
and a white wine and chive sauce*

*Roast Breast of Gressingham Duckling
with rosti potato, chestnuts, baby broad beans
and a prune and apple sauce*

*Slow Cooked Feather Blade of Beef
with creamed leeks, wild mushrooms, fondant potato,
roast root vegetables and a red wine sauce*