

*Dunkeld Smoked Salmon, shallots and capers*

*Orkney Crab, tomato, avocado, basil oil*

*Grilled Half Arbroath Lobster, garlic and herb butter (+£8.50)*

*Tagliatelle, broad beans, mushrooms, mustard and tarragon*

*Green Salad, pear and stilton*

*Smooth Terrine of Chicken Livers, date chutney, Cumberland sauce, toasted brioche*

*Cream of Carrot, Honey and Ginger Soup*

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*Fillet of Halibut, mussels, saffron mashed potatoes, red chard  
lobster sauce*

*Breast of Guinea Fowl, wild mushrooms, broad beans, peas, fondant potatoes  
thyme sauce*

*Roast Rack of Perthshire Lamb, gratin potatoes, pesto baked aubergine, courgettes  
rosemary sauce*

*Supplement*

*Roast Fillet of Scotch Beef, fondant potatoes, roast carrots, cep croquette, creamed leeks  
red wine sauce (+ £ 8.50)*

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*Dark Chocolate Truffle Torte, milk ice cream*

*Apple and Blueberry Pie, creme fraiche*

*Lemon and Lime Cheesecake, vanilla ice cream*

*Vanilla Panna Cotta, raspberries*

*Lemon, Orange and Bramble Sorbets*

*Colston Bassett Stilton, Comte, Brie de Meaux, Isle of Mull Cheddar  
oatmeal biscuits, apple and celery*

*Three courses with canapes £75.00      Two Courses with canapes £65.00*

*Coffee Tea Petit Fours £7.00*

*Allergen information is available upon request  
Please advise us of any allergies or dietary requirements*