

Dunkeld Smoked Salmon, shallots and capers

Smoked Haddock, leeks, crispy egg, mustard dressing

Baked Goats Cheese, caramelised onions, apple, grapes and herbs

Green Salad, pear and stilton

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

Cream of White Onion and Rosemary Soup

*Fillet of Cod, smoked salmon fishcake, pea mashed potatoes, samphire
dill and mustard sauce*

*Breast of Corn Fed Chicken, onion confit, gnocchi, wild mushrooms, pancetta
tarragon cream sauce*

*Roast Sirloin of Scotch Beef and Yorkshire Pudding, fondant potatoes, root vegetables
red wine gravy*

Hot Chocolate Fondant, milk ice cream (15 minutes)

Treacle Tart, vanilla ice cream

Iced Almond Praline Parfait, apple and rhubarb

Vanilla Panna Cotta, blueberries

Lemon, Orange and Bramble Sorbets

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

Three Courses £50.00

Coffee Tea Petit Fours £7.00

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