

Dunkeld Smoked Salmon, shallots and capers

Orkney Crab, tomato, avocado, basil oil

Grilled Half Arbroath Lobster, garlic and herb butter (+£10.00)

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

*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)*

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 £85.00 Two Courses with canapes £75.00

Coffee Tea Petit Fours £7.00

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