

Seated Dinner Menu

STARTER

Trio of duck - smoked breast, confit leg and grand marnier pate
Ham hock terrine, spiced apple chutney and Arran oatcakes
Tian of Scottish salmon, hot smoked, cured and poached with pickled cucumber and crème fraiche

MAIN

Garlic and thyme marinated loin of lamb, celeriac puree, sarladaise potato and tarragon jus
Roast fillet of herb crusted hake, pea puree, hand cut chips and hollandaise sauce
Pan seared prime beef fillet, mushroom gratin, dauphinoise potato, and madeira jus

DESSERT

Sticky toffee pudding, rich toffee sauce and vanilla ice cream
Trio of chocolate orange – parfait, mousse and macaroons filled with a rich bailey's ganache
Lemon meringue tart, wild berries and raspberry coulis

2 Courses (Includes Tea/Coffee) £25 per person

3 Courses (Includes Tea/Coffee) £30 per person