
SET MENU SELECTOR

£28 per person

Please choose 3 starters, 3 main courses and 3 desserts to create your own menu.
Please then request your guests to choose their meal from this selection which you have made.

TO START

Roasted Tomato & Pimento Pepper Soup (vg)
Crusty Bread, Basil Pesto

Potato & Leek Soup (v)
Chives, Crusty Bread

Lentil & Ham Broth
Chervil, Crusty Bread

Smooth Chicken Liver Parfait
Onion Jam & Toasted Brioche

Charentais Melon & Parma Ham
Port Reduction, Soft Berries

Spinach & Goats Cheese Tart
Honey Mustard Vinaigrette

Ramsey's Haggis, Neeps & Tatties
Whisky Sauce

PREMIUM OPTIONS

Terrine of Chicken & Black Pudding
Savoy Cabbage & Red Onion Jam
(£3pp supplement)

Salmon & Potato Fish Cake
Radish & Endive Salad, Lemon & Dill Mayonnaise
(£3pp supplement)

Oak Aged Feta Salad
Mache Lettuce, Apple & Toasted Pistachio, Balsamic, Roasted Baby Beetroot
(£3pp supplement)

King Prawn & Avocado Cocktail
Bloody Mary Dressing, Dill, Tarragon & Ciabatta Crostini

TO FOLLOW

Asparagus, Pea & Mint Risotto (v)(vg)
Gran Kinara Shavings, Lemon Dressed Rocket

Chicken Supreme Wrapped in Parma Ham
Red Wine Sauce, Dauphinoise Potato, Thyme Roast Roots & Greens

Rosemary & Apple Roast Pork Loin
Garlic & Herb Duck Fat Potato, Buttered Greens, Apple Sauce, Pan Gravy

Braised Blade of Beef Bourguignon
Dauphinoise Potato, Thyme Roast Roots & Greens

Butternut Squash, Spinach & Goats Cheese Wellington
Fine green Beans, Veggie Gravy

Grilled Fillet of Sea Bass
Roast Cherry Vine Tomatoes, Fine Beans & Sauce Vierge

PREMIUM OPTIONS

8oz Sirloin Steak
Garlic & Herb Duck Fat Potato, Slow Roast Vine Tomatoes,
Caramelised Shallot & Peppercorn Sauce
(£6pp supplement)

Baked Fillet of Scottish Salmon
White Wine Cream Sauce, Buttered Greens, Dill & Lemon Crushed Potatoes
(£3pp supplement)

Rump of Lamb
Thyme Jus, Garlic & Herb Duck Fat Potato, Thyme Roast Roots & Greens
(£4pp supplement)

TO FINISH

Sticky Toffee Pudding (v)
Traditional Ice Cream & Toffee Sauce

White Chocolate & Raspberry Cheesecake
Raspberry Sauce (v)

Classic Crème Brulee
All Butter Shortbread (v)

PREMIUM OPTIONS

Warm Pear & Almond Tartlet
Sweet Mascarpone Cream (£3pp supplement)

Chocolate Truffle Tart
Torched Orange Confit, Crème Fraiche Ice Cream, Raspberry Crumbs (£3pp supplement)

Scottish Cheese Selection
Arran Oaties, Grapes and Apple Chutney (£3pp supplement)