

Starters

SOUP OF YOUR CHOICE

Served with Freshly Baked Bread

CHICKEN LIVER PATE

With Red Onion Chutney, Micro Rocket & Sourdough Crisps

KING PRAWN CAESAR SALAD

Mains

CHICKEN ROULADE

Stuffed with locally caught Haggis, served with Creamed Potatoes, Broccoli Sprouts & Peppercorn Jus

PAN ROAST WILD SEA BASS

Served with Garlic Sautéed Green Beans, Baby Potatoes and Red Pepper Cream

MINTED PEA & ASPARAGUS RISOTTO (V & VG)

Arborio Rice served with Dressed Rocket and Vegan Style Feta Crumbs

Desserts

CHEFS HOME-MADE STICKY TOFFEE PUDDING

With Highland Toffee & Treacle Sauce, served with Vanilla Ice Cream

WHITE CHOCOLATE AND RED BERRY CHEESECAKE

With Tuille Biscuit and Berry Compote

SELECTION OF LOCAL CHEESES

Served with Chutney and Crackers

£38.00 Per Person

Pre Order Required

All dietaries will be catered for. Please inform your server of any dietaries prior to ordering your food.

IMPORTANT INFORMATION:

All our food is prepared in a kitchen where nuts, gluten, & other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are prepared in the same kitchen. If you have a food allergy or intolerance, please highlight this with us, and we will guide you through the menu.

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SOUP OF YOUR CHOICE

Served with Freshly Baked Bread

PRESSED GAME TERRINE

With Homemade Piccalilli, Dressed Micro Salad & Sourdough Crisps

SMOKED SALMON ASSIETTE

Duo of Hot and Cold Smoked Salmon, served with Burnt Lemon & Brown Bread

Mains

LOIN OF PAN SEARED VENISON

Served with Parsnip Crisps, Parsnip Puree, Creamed Potatoes, & a Rich Wild Mushroom Jus

PAN ROAST TURBOT

with Seafood Risotto & Sauce Vierge

PETIT RATATOUILLE

Baked in a Herb and Parmesan Crumble with Straw Potatoes and Crème Fraiche

Desserts

BAKED APPLE

Stuffed with Dried Fruits & Rum, topped with Oatmeal Crumble & Cinnamon Ice Cream

LOCAL BERRY & MERINGUE MILLE-FEUILLE

With Sweet Cream & Strawberry Coulis

SELECTION OF LOCAL CHEESES

Served with Chutney and Crackers

£48.00 Per Person

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SOUP OF YOUR CHOICE

Served with Freshly Baked Bread

BRAISED VENISON & HAGGIS ROULADE

Baked in Butter Pastry & served with a Whisky Cream Sauce

LOCAL LOBSTER SALAD

Garnished with Avocado & Smoked Salmon Tartar and Citrus Vinaigrette

Mains

NOISETTES OF PORK FILLET

Served with Heritage Potatoes, Roasted Shallots, & a Sweet Pedro Xemenez Glaze

PAN SEARED HALIBUT FILLET

With Wild Garlic Crushed Potatoes & a Light Shellfish Broth

CHAR- GRILLED HALLOUMI STEAK

With Roasted Mediterranean Vegetables and Rosemary Roast Potatoes

Desserts

BAKED CHOCOLATE FONDANT

With Vanilla Ice Cream & a Rich Bitter Chocolate Anglaise

ZESTY LEMON TART

With Berry Compote, Chantilly Cream, & Raspberry Sorbet

SELECTION OF LOCAL CHEESES

Served with Chutney and Crackers

£58.00 Per Person

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Set Menu 1 £20.00 Per Person

TRIO OF CHILLED MELON

With fruit coulis

~X~

BAKED CHICKEN BREAST

in White Wine & Mushroom Sauce, served with Potatoes, & Seasonal Vegetables

~X~

LOCAL BERRY AND MERINGUE MILLE-FEUILLE

Served with Sweet Cream, & Strawberry Coulis

Set Menu 2 £30.00 Per Person

LIGHTLY SPICED LENTIL AND VEGETABLE BROTH

~X~

MONKFISH MARINARA

Served with Confit Potatoes, & Tapenade Tuile

~X~

BANOFFEE CREAM PIE

with Vanilla Ice Cream, & Chocolate Shavings

Set Menu 3 £40.00 Per Person

LOCAL LOBSTER SALAD

Garnished with Avocado Tartar, Scottish Smoked Salmon, & a Citrus Vinaigrette

~X~

CHOICE OF SORBET COCKTAIL

~X~

GRILLED FILLET STEAK

with Potato Gratin, Asparagus Tips, & a Wild Mushroom Cream Sauce

~X~

BAKED APPLE

Stuffed with Dried Fruits & Rum, topped with Oatmeal Crumble, & Cinnamon Ice Cream

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CHOICE OF SOUP

CHICKEN LIVER PATE

Served with Red Onion Chutney, Micro Rocket, & Sourdough Crisps

KING PRAWN OR CHICKEN CAESAR SALAD

PRESSED GAME TERRINE

With Homemade Piccalilli, Dressed Micro Salad & Sourdough Crisps

SMOKED SALMON ASSIETTE

Duo of Hot & Cold Smoked Salmon, served with Burnt Lemon & Brown Bread

BRAISED VENISON AND HAGGIS ROULADE

Baked in Butter Pastry, Served with Whisky Cream

DUCK AND ORANGE TERRINE

Served with Melba Toast & Dressed Salad

CHILLED MEDALLIONS OF MONKFISH

With Mixed Seafood Cocktail, & Piquillo Pepper Vinaigrette

LOCAL LOBSTER SALAD

Garnished with Avocado, Smoked Salmon Tartar, & a Citrus Vinaigrette

TRIO OF CHILLED MELON

Served with Parma Ham

WARM TARTLET

Filled with Roasted Peppers, Caboc Cheese, & served with Water Cress
Dressed with a Balsamic Glace

INTERMEDIATE OR SORBET COURSES AVAILABLE UPON REQUEST

Build your own bespoke menu, pricing on request

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CHICKEN ROULADE

Stuffed with Locally Caught Haggis, served with Creamed Potatoes, Broccoli Sprouts, & a Peppercorn Jus

MONKFISH MARINARA

with Confit Potatoes & Tapenade Tuile

GRILLED FILLET STEAK

with Potato Gratin Asparagus Tips, & a Wild Mushroom Cream Sauce

CONFIT RACK OF SCOTCH LAMB

with Herb Mashed Potatoes, Buttered Vegetables, & a Rich Red Wine Jus

PAN SEARED HALIBUT FILLET

with Wild Garlic Crushed Potatoes, & a Light Shellfish Broth

PETIT RATATOUILLE

Baked in a Herb & Parmesan Crumble with Straw Potatoes, & Crème Fraiche

NOISETTES OF PORK FILLET

with Heritage Potatoes, Roasted Shallots, & a Sweet Pedro Xemenez Glaze

PAN FRIED VENISON HAUNCH

Carved over a Black Pudding Round, with Dauphine Potato & a Rich Jus

VEGAN MINTED PEA & ASPARAGUS RISOTTO

Served with Dressed Rocket, & Vegan Style Feta Crumb

PAN ROAST TURBOT

With Seafood Risotto, & Sauce Vierge

LOIN OF PAN SEARED VENISON

With Parsnip Crisps, Parsnip Puree, Creamed Potatoes, & Wild Mushroom Jus

CHAR-GRILLED HALLOUMI STEAK

with Roasted Mediterranean Vegetables, & Rosemary Roast Potatoes

Build your own bespoke menu, pricing on request

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ETON MESS

LOCAL BERRY AND MERINGUE MILLE-FEUILLE

With Sweet Cream, & Strawberry Coulis

BANOFFEE CREAM PIE

With Vanilla Ice Cream, & Chocolate Shavings

BAKED APPLE

Stuffed with Dried Fruits & Rum topped with Oatmeal Crumble, & Cinnamon Ice Cream

WARM STICKY TOFFEE PUDDING

With Caramel Ice Cream, & Treacle Sauce

BAKED VANILLA CHEESECAKE

With Berry Coulis, & Caramel Shards

TRIO OF CHOCOLATE DESSERTS

White Chocolate Soup, Milk Chocolate Mousse, & Bitter Chocolate Sorbet

ZESTY LEMON TART

With Berry Compote, & Chantilly Cream

BAKED CHOCOLATE FONDANT

With Vanilla Ice Cream, & a Rich Bitter Chocolate Anglaise

SELECTION OF LOCAL CHEESES

With Homemade Chutney & Crackers

Build your own bespoke menu, pricing on request

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