

On Arrival

AIRDS COCKTAIL

FRESH LOCAL OYSTER

Served with a Lime Shallot & Coriander Dressing

To Start The Romance

PAN SEARED KING SCALLOPS (3)

Brown Shrimp Butter & Bisque Foam

OR

TWICE BAKED CHEESE AND CAULIFLOWER SOUFFLE

The Interlude

DARK CHERRY SORBET

The Main Event

GRILLED 6OZ FILLET OF SCOTCH BEEF

Gratin Potato, Sweet Stem Broccoli & a Strathdon Blue Cheese Cream

OR

BAKED SALMON FILLET

With Creamed Potatoes & a Red Wine Jus

OR

WILD MUSHROOM & TRUFFLE RISOTTO

Garnished with Parmesan Tuille & Micro Rocket

The Beginning of the End

PASSIONFRUIT CRÈME BRÛLÉE

With Homemade Shortbread

OR

BITTER CHOCOLATE FONDANT

Served with Baileys Anglaise

Homeward Bound

COFFEE & HOMEMADE TABLET

£60.00 per person

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.