

**Package A**

**Compressed Galia Melon with Parma Ham**

mozzarella – house dressing

**Pressed Ham Hock Terrine**

apple and celeriac slaw – lambs lettuce

**King Prawn Cocktail**

pineapple – gem – avocado – cocktail sauce  
  
**Chicken Liver Parfait**   
toasted grains – Cumberland sauce – orange watercress salad – sour dough

**Soup**

Tomato and red pepper  
Leek and potato  
Cream of celeriac  
Scotch broth  
Lentil and ham hock  
Sweet potato, chilli and coconut

(£5.00 supplement as an additional course)

**Slow Braised Beef Blade**

aligot potatoes – heritage carrots – haggis bon bon – shallot – Madeira sauce

**Honey Roast Duck Breast**

hot and sour red cabbage – celeriac – dauphinoise potatoes – game jus

**Roast Breast of Corn Fed Chicken**

stuffed with haggis – glazed kale – pommes puree – roast carrot – grain mustard and whisky sauce

**Light Spiced Roasted Fillet of Salmon**

orzo – courgettes – coconut and lemongrass

**Chester Sticky Toffee Pudding**

orange gel – butterscotch sauce – vanilla ice cream

**Vanilla Rice Pudding**

# baked rhubarb – lemon oil

**Glazed Lemon Tart**

chocolate crunch – raspberry sorbet

**Vanilla cheesecake**

# seasonal poached fruits – syrup

**Tea and Coffee**petit fours

**£49.00 per person**

**Prices applicable for 2019, may be subject to increase.**



**Package B**

**Carpaccio of Scotch Beef**

parmesan – truffle oil – rocket

**John Ross Smoked Salmon**

horseradish cream – warm blinis – watercress

**Arbroath Smokie Fish Cake**

curried cream sauce

**Pork Belly and Black Pudding Fritter**

pease pudding – spinach – poached egg



**Soup**

Tomato and red pepper  
Leek and potato  
Cream of celeriac  
Scotch broth  
Lentil and ham hock  
Sweet potato, chilli and coconut

(£5.00 supplement as an additional course)



**Lamb Rump**

onion puree – ratatouille – potato fondant – sage jus

**Loch Duart Salmon**

saffron risotto – spinach – leeks – citrus butter sauce

**Braised Short Rib**

dauphinoise potato – roast carrot – onion – bordelaise sauce

**Tarragon buttered roasted chicken**

pommes Anna – slow roasted tomatoes – seasonal vegetables



**Treacle Tart**

glayva – pecan crunch – clotted cream ice cream

**Classic Tiramisu**

**Chocolate Torte**

granola – mulled berries – honeycomb ice cream

**Seasonal Eton Mess**



**Tea and Coffee**

petit fours

**£55.00 per person**

**Prices applicable for 2019, may be subject to increase.**