

Menu 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 – sourdough

Tomato and Red Pepper Soup
Leek and Potato Soup
Cream of Celeriac Soup
Scotch Broth

Lentil and Ham Hock Soup
Sweet Potato, Chilli and Coconut Soup
(£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 purée – 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

Please choose one option from each course above.
A vegetarian option will always be offered as standard.

2020 - £50.50 per person
2021 - £52.00 per person

Menu 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

Tomato and Red Pepper Soup
Leek and Potato Soup
Cream of Celeriac Soup
Scotch Broth

Lentil and Ham Hock Soup
Sweet Potato, Chilli and Coconut Soup
(£5.00 supplement as an additional course)



Lamb Rump
onion purée – 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 Butter 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

Please choose one option from each course above.
A vegetarian option will always be offered as standard.

2020 - £56.50 per person

2021 - £58.00 per person