

**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.**