

## Menu A - £54.00 per person

### STARTERS

#### Smoked Chicken Breast

wild mushrooms, tarragon cream, crostini

#### King Prawn and Crayfish Cocktail

marie rose sauce, romaine lettuce, pineapple

#### MacSween Haggis

neeps, tatties, whisky sauce (v, vg available)

#### Ham Hock and Pea Terrine

apple and celeriac remoulade, dressed roquette, artisan biscuits

### SOUPS

#### Butternut Squash, Chilli and Coconut

#### Tomato and Roasted Red Pepper

#### Cream of Celeriac and Apple

#### Scotch Broth

#### Carrot & Lentil

#### Leek, Potato and Chive

#### Sweet Potato and Yellow Pepper

(£5.00 supplement as an additional course)

### MAIN COURSES

#### Slow Braised Ox Cheek

potato dauphinoise, tender stem broccoli, roasted roots, red wine jus

#### Cod Loin

jerusalem artichoke and truffle velouté, crispy pancetta, cavolo nero

#### Honey Roast Duck Breast

pomme purée, glazed hispi cabbage, port jus

#### Roast Breast of Corn Fed Chicken

garlic and thyme pomme purée, seasonal vegetables, crispy fried shallots, chicken jus

Roast Chicken is also available with the following stuffing options: Haggis, Oatmeal, Black pudding, Mushroom & tarragon, Sun dried tomato, mozzarella and basil

### DESSERTS

#### Sticky Toffee Pudding

butterscotch sauce, vanilla bean ice cream

#### Dulce de Leche Cheesecake

papaya curd, toasted hazelnuts

#### Dark Chocolate Delice

caramelised crumb, blood orange

#### Vanilla Panna Cotta

strawberry, mint, syrup