

# 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