



MAIN COURSES

Loin of Venison

smoked potato purée, sticky red cabbage,
redcurrant sauce

Roasted Rump of Lamb

herb crust, potato gratin, ratatouille,
rosemary infused jus

Roast Sirloin of Aberdeenshire Beef

horseradish pomme purée, glazed root vegetables
yorkshire pudding, red wine jus

Fillet of Salmon

white bean and chorizo ragù, crispy kale

DESSERTS

Dark Chocolate & Baileys Cheesecake

seasonal berries, chantilly cream

Pavlova

passion fruit curd, mango sorbet

Lemon and Elderflower Posset

mint, shortbread biscuit

Apple, Plum and Blackberry Crumble

custard, vanilla bean ice cream