

LUNCH

Tomato and Basil Soup

Air Dried Bresola with Honey Roasted Apple,
Aged Parmesan and Balsamic Dressing

Chilled Gala Melon with Poached Fruits
with Strawberry and Champagne Jelly

O

Duo of Pork with Sesame Pak Choi, Apple Relish and Puy Lentil Jus

Whole Pan fried Megrin Sole with New Season Potatoes,
Panache of Seasonal Green's and Sauce Bernaise

Pan Fried Ribeye of Steak
With Pont Neuf Potatoes, Grilled Plum Tomato and Garlic Mushrooms

O

Sticky Toffee Pudding Coated with Butterscotch Sauce

Lemon Curd Crème Brulee, Buttery Shortbread

A Selection of Scottish and French Farmhouse Cheeses
with Tomato Chutney and Aberfeldy Oatcakes

O

Two Courses £18.50 per person
Three Courses £22.00 per person

O

Tea/Coffee and Shortbread £2.95