

LUNCH

Curried Parsnip Soup

Smokey Roast Salmon

With Potato Salad, Capers and Lemon Dressing

Salad of Rabbit and Foie Gras

With Horseradish Crème Fraiche, Piquilla Peppers and Herb Salad

Smooth Chicken and Duck Liver Parfait

With Apple Chutney, Herb Salad and Arran Oatcakes

Seasonal Melon

With Parma Ham and Walnut Oil Dressing

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Marinated Breast of Chicken

On Creamed Fragola Pasta with Peas and Smoked Bacon,
Sautéed Wild Mushrooms and Chive Cream

Braised Shoulder of Perthshire Lamb

With Creamed Potatoes, Root Vegetables and Rosemary Sauce

Pan Fried Calves Liver

With Red Onion Marmalade, Sweet Cured Virginia Bacon,
Glazed Carrots and Red Wine Sauce

Grilled Sea Bream Fillet

With Crushed New Potatoes, Cherry Tomatoes, Wilted Greens and Squash Puree

Woodland Mushroom Risotto

With Shaved Parmesan, Herb Salad and Truffle

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Raspberry Cheesecake

With a White Chocolate Base with a Berry Compote

Crisp Pavlova Shell

With Fresh Strawberries and Raspberry Coulis

Sticky Toffee Pudding

With Vanilla Ice Cream and Butterscotch Sauce

Chilled Lemon Tart

With Crème Fraiche and Lime Water Ice

Selection of French and British Farmhouse Cheeses

With Celery and Grapes

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2 Courses £19.50 per person

3 Courses £23.50 per person

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Tea/Coffee £3.50 per person