

SUNDAY LUNCH

Curried Parsnip Soup

Smokey Roast Salmon

With Potato Salad, Caper 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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Roast Sirloin of Scotch Beef

With Yorkshire Pudding, Roast Potatoes, Red Onion Marmalade and Natural Pan Juices

Braised Perthshire Lamb Shoulder

With Roast Root Vegetables, Pearl Onions and Rosemary Sauce

Carved Loin of Pork

With Grain Mustard Mash, Lardons, Chestnuts and Madeira Sauce

Seared Fillet of Salmon

With New Potatoes, Wilted Greens, Confit Tomatoes and Basil Pesto

Woodland Mushroom Risotto

With Shaved Parmesan, Herb Salad and Truffle

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Coconut Panna Cotta

With Pineapple Ravioli and Lime & Coconut Granite

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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3 Courses and Coffee £26.50 per person