

Starters

Terrine of smoked, cured and fresh salmon

Potato salad, pickled Cucumber, Citrus Dressing, Creme Fraiche

Braised Blade of beef topped with Haggis

Creamy mash, Peppercorn Sauce & whisky jus

(V) Crown of Seasonal Melon

with Cape gooseberries, Ruby Orange sorbet and duo of coulis

Chefs soup of the day

Marbled roulade of chicken, goats cheese and roast red pepper

Tomato relish, Rocket and parmesan salad, pesto dressing and aged balsamic

Mains

Corn Fed Chicken

Char Grilled Vegetables and Cajun spiced potatoes, sweet corn puree,
Hickory smoked barbecue Sauce

Pan fried fillet sea bass with chilli prawns

Spiced Puff Wheat, gingered greens, coriander and lemongrass dressing

Slow cooked Pork Belly

Steamed Suet and Stornaway black pudding Slice, buttered savoy cabbage,
seasonal vegetables, apple puree, Cider cream sauce and Sage Jus

Baked loin of Atlantic Cod

creamed chive potatoes, Asparagus, braised fennel, prawn and shellfish Bisque

Vegetable and chick pea tagine

(V) Honey glazed Haloumi and Fig Kebab, Fragrant cous-cous, Chilli and lime crackers

Desserts

Warm Orchard Apple Flan

Warm Butterscotch sauce, Anglaise, Cinnamon Crumble, Vanilla ice cream

Soft centred Chocolate Fondant

Morello Cherry compote vanilla mascarpone

Tiramisu Delice with warm chocolate brownie

Dulce de leche, Chocolate sauce

Perthshire Autumn Berry Mess

flavours of Raspberry, meringue and Chantilly cream

Selection of Scottish cheeses
fine oatcakes, and seasonal chutney