
Main Courses

All main courses served with chateau potatoes & panache of seasonal vegetables

Beef

- Roast fillet of Scottish beef with glazed banana shallot and potatoes cooked in goose fat £25.00
- Pan-fried fillet of Scottish beef with thyme mash and rich red wine jus £25.50
- Beef fillet panfried with crushed black peppercorns, foie gras sauce and garlic roasted potatoes £26.00

Lamb

- Baked loin of lamb with sweet potato mash and honey and rosemary jus £23.00
- Roast loin of lamb with savoy cabbage flavoured with smoked bacon with blackberry jus £23.50
- Loin of lamb brushed with Pommery mustard, black pudding and port jus £24.00

Duck

- Roast duck breast with red cabbage and basil mash, honey and redcurrant jus £21.50
- Pan-fried duck breast with spicy cous cous and oriental jus £21.00
- Slow cooked duck confit with garlic mash and peppercorn sauce £20.50

Pork

- Marinated pork fillet with a lemon grass and coriander sauce £17.25
- Roast pork medallion topped with an apple and cinnamon compote with a thyme and brandy sauce £16.95

Chicken

- Roast chicken supreme filled with a crawfish mousse, topped with a lobster and brandy cream sauce £17.25
- Chicken supreme filled with smoked cheese, wrapped in Parma ham with a sun blushed tomato and tarragon sauce £16.95
- Chicken fillet filled with haggis served with a whisky cream sauce £16.95
- Chicken supreme filled with asparagus, pancetta and truffle mousse served with a sorrel cream sauce £16.95
- Roast guinea fowl with scallion and Pommery mustard mash served with a wild berry and thyme jus £17.50
- Corn fed chicken supreme with smoked bacon mash and truffle jus £17.50

Seafood

- Roast salmon with fennel and roasted vine tomatoes served with chive beurre blanc £17.95
- Baked cod fillet with a herb crust with garlic confit mash and tarragon sauce £18.25
- Roast seabass with spicy cous cous, sun blushed tomato pesto and black olive tapenade £18.50
- Roast monkfish wrapped in Parma ham with puy lentils and basil pesto £18.25
- Roast salmon fillet with Cajun spices, chargrilled vegetables and ginger and star anise sauce £17.95

Vegetarian

- Chargrilled marinated vegetables with baby goats cheese and asparagus spears with a beetroot and shallot dressing
- Filo parcel filled with creamed baby spinach and wild mushrooms with a fennel and coriander sauce
- Deep fried crispy aubergine with mozzarella cheese, sundried tomato salsa and spicy sweet potatoes
- Spicy courgettes filled with Provençale vegetables and roasted pine nuts on a bed of lemongrass and mint flavoured cous cous.

Desserts

All desserts are £6.50 per person, including filter coffee, a selection of teas & petit fours (all prices exclude VAT)

- Rich dark chocolate and orange mousse
- Praline terrine encased in vanilla and chocolate sponge
- Passion fruit cheesecake
- Luxury chocolate and raspberry tart
- White chocolate mousse with honeycomb
- Chocolate trellis cup filled with cranachan
- Lemon tart with a citrus and chilli compote
- Blood orange cheesecake
- Strawberry and cracked black pepper mousse
- Vanilla and cinnamon mousse with glazed pear
- **Individual Cheese Platters – £7.50 per person** Selection of Scottish & Continental cheeses with apple & grape chutneys

main courses and desserts