

FESTIVE LUNCH

Local Broccoli and Stilton Soup
Caramelised Onions

Local Leek & Chestnut Tart Fine, Local Langoustines
Goats Cheese Ice Cream, Brioche Veloute

Isle of Ewe Smoked Salmon
Horseradish Cream, Avocado, Whisky Marie Rose

32 Day Dry Aged Roast Chateaubriand of Highland Beef
Duck Fat Potatoes, Glazed Vegetables, Red Wine Jus

Tournedos of North Sea Cod, Orkney Scallop
Arenka Caviar Ravioli, Roast Pumpkin

Hand Rolled Tagliatelle, Locally Foraged Wild Mushrooms
Baby Spinach & Truffle

Sticky Toffee Pudding, Caramel Sauce
Vanilla Bean Ice-Cream

Local and Continental Artisan Cheese Selection
Grapes and Celery, Homemade Oatcakes, Apple and Prune Chutney

Selection of Homemade Ice Creams and Sorbets

*If you wish to indulge in both dessert & cheese an
additional supplement of £8.00 is applied*

£30 per Person

