



Group Lunch Menu

Starters

Soup of the day

Red pepper arancini/ rocket pesto / shaved parmesan

Haggis Neeps and Tatties whiskey cream sauce

Mains

Herb crusted cod/crushed new potatoes/wilted spinach and peas/lemon
and parsley sauce

Chicken supreme/Parmentier potatoes/green beans/roast carrots/gravy

Sauté gnocchi/roasted squash & sweet potato/vegetarian jus/toasted squash seeds

Desserts

Lemon posset/ berry compote/ shortbread

Mixed berry pavlova

Blood orange sorbet/chocolate soil/caramelized orange

Includes one serving of tea and coffee



Group Lunch Menu

Soup of the Day with Stout & Treacle Bannock, Heather Honey Butter

1. 7.

Heritage Tomatoes

Tomato Jam, Confit Peach, Candied Almonds, Black Crowdie, Tomato Consommé

2. 7. 10. (v)

Venison Saddle

Venison Pie, Pommes Dauphine, King Oyster Mushroom, Venison & Elderberry Jus

1. 2. 7. 14.

Cod with Hazelnut Crust, Herb Crushed Potato, Mussel Broth

2.5.7.8.10.14

Carrot Tortellini

Salt Baked Carrot, Pickled Carrot, Carrot Puree, Dukkah, Nasturtium Pesto, Hazelnut Foam

2. 4. 7. 10. (v)

Honey Custard

Macerated Berries, Honey Cake, Honeycomb, Ginger Sorbet

2. 4. 7. 14. (v)

Rice Pudding

White Chocolate Rice Pudding, Elderflower Doughnut, Elderflower Sorbet

2. 4. 7. (v)

Includes one serving of tea or coffee

Allergens (v) Vegetarian (vgn) Vegan, (gf) Gluten Free (df) Dairy Free 1. Celery 2. Cereal containing Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame Seeds 13. Soya 14. Sulphur Dioxide and Sulphites