



HOUSE FOR  
AN  
ART LOVER

## LUNCH MENU OPTIONS

Please choose your preference from menu A,B or C and then from this one dish for each course to create your personal set menu of 1:1:1 from which all guests will dine. Any special dietary requirements shall be catered for over and above this set menu

### LUNCH A

2 Courses £26 / 3 Courses £29

- Soup of your choice
- Chicken liver parfait, spiced date chutney with toasted farmhouse bread
- Fishcake with dill mayonnaise and seasonal leaves
- Apple, celery and blue cheese salad with a walnut dressing
  
- Hake, sprouting broccoli and sautéed potatoes with warm tartare sauce
- Supreme of chicken stuffed with haggis, creamy mash, seasonal vegetables and whisky sauce
- Loin of pork, potato galette, savoy cabbage and peppercorn sauce
- Parmesan and herb ravioli, butternut squash and crispy sage
  
- Plum and almond tart with dairy ice cream
- White chocolate panna cotta, raspberries and meringue
- Sticky toffee pudding, toffee sauce and vanilla ice cream
- Strawberry pavlova with fresh berries

Freshly brewed tea or coffee

### LUNCH B

2 Courses £29/ 3 Courses £32

- Soup of your choice
- Chicken terrine, prune compote and seasonal leaves
- Scottish smoked salmon, cucumber, avocado and crème fraiche
- Caramelised Goats cheese, fig, shallot and radish salad
  
- Rump of lamb, potato terrine and artichoke with a lamb jus
- Flat iron steak, roasted onion, smoked potato mash and peppercorn sauce (served medium)
- Wild mushroom risotto, rocket and aged comte
- Roasted cod, herb crushed potato, baby leeks and a lemon butter sauce
  
- Strawberry cheesecake, berry coulis and vanilla cream
- Glazed lemon tart with raspberry sorbet
- Dark chocolate pudding with chocolate sauce and Bailey's ice cream
- Selection of 3 cheeses, crackers and onion chutney (£2.50pp supplement)

Freshly brewed tea or coffee

## LUNCH C

2 Courses £33/ 3 Courses £37

- Soup of your choice
- Ham hock terrine, piccalilli and rocket salad
- Smoked salmon, capers, lemon with country bread
- Asparagus and parmesan salad with duck egg dressing
  
- Sirloin of beef, potato terrine, wild mushroom and a thyme jus (served medium)
- Haunch of venison, kale, butternut barley and juniper jus
- Herb Gnocchi, garden vegetables, peas and goats curd
- Fillet of Sea bream, garden peas, smoked bacon and gem lettuce
  
- Dark chocolate delice and salted caramel ice cream
- Vanilla crème, seasonal fruits and crème fraiche sorbet
- Bailey's cheesecake with vanilla ice cream
- Iced white chocolate parfait, raspberry sorbet and almond tuille

Freshly brewed tea or coffee

## ADDITIONAL COURSES

*Some optional additions to enhance your menu*

Soups £3.50 pp

- Leek and potato
- Cream of vegetable
- Roasted butternut squash and sage
- Lentil
- Cream of Mushroom
- ***Please ask for additional soup options as our chefs are happy to help.***

Sorbets £3.00pp

- Mango
- Raspberry
- Strawberry
- Passion fruit

Haggis timbale or vegetarian haggis timbale with whisky sauce

£5.50 pp