



# HOUSE <sup>FOR</sup> AN ART LOVER

## **SIT DOWN 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.*

### **Menu A**

#### **Starters**

Red lentil soup (v)

Chicken liver parfait, onion chutney, toasted brioche

Soft herb & sole arancini, courgette ribbons, lemon aioli

Puff pastry tartlet, beetroot humous, beet & apple salad,  
feta (vegan)

#### **Mains**

Fillet of coley, tomato & herb butter sauce

Pan roasted chicken supreme, café au lait

Chargrilled pork medallion, grain mustard cream

➤ *All served with creamed potatoes & seasonal vegetables*

#### **Vegetarian**

Tomato & courgette baked orzo (v)

#### **Desserts**

Profiteroles, salted caramel & chocolate sauce (v)

Sticky toffee pudding, vanilla ice cream, toffee sauce (v)

Lemon posset, raspberries, shortbread (v)

Freshly Brewed Tea or Coffee

**Lunch - 2 course £31.00 pp/ 3 course £34.00 pp**

**Dinner - £40.50 pp**



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### Menu B

#### Starters

Leek, potato & tarragon soup, herb oil  
Ham hough terrine, celeriac remoulade, apple puree  
Smoked mackerel fillet, chive blini, horseradish cream,  
beetroot  
Roast red pepper risotto cake, pesto dressing

#### Mains

Pan seared Scottish salmon, warm tartare sauce  
(hollandaise base)  
Roasted rump of lamb, sherry vinegar jus  
Braised shin of beef roulade, smoked bacon & onion sauce  
➤ *All served with dauphinoise potatoes & seasonal  
vegetables*

#### Vegetarian

Chargrilled celeriac, seasonal greens, sauce vierge (v)

#### Desserts

Chocolate mousse, marinated raspberries, honeycomb (v)  
Vanilla crème brûlée, Armagnac prunes (v)  
Coffee panna cotta, sticky date sponge, chocolate tuille

Freshly Brewed Tea or Coffee

**Lunch – 2 course £34.00 pp/ 3 course £37.00 pp**

**Dinner – £44.50 pp**



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### **Menu C**

#### **Starters**

Butternut velouté, pumpkin oil & seeds (v)  
Chicken & mushroom terrine, pickled shimeji, dijon aioli  
Beetroot gravadlax, torched cucumber & endive  
Marinated artichoke, chargrilled courgette, salsa verde (v)

#### **Mains**

8oz Sirloin of beef, sauce Dianne (served medium)  
Stornoway black pudding stuffed chicken supreme, red wine jus  
Herb crusted fillet of cod, dill sauce  
➤ *All served with fondant potato, & seasonal vegetables*

#### **Vegetarian**

Pearl barley risotto, wild mushrooms, peas & tarragon (v)

#### **Desserts**

White chocolate cheesecake, blood orange (v)  
Apple tart tatin, calvados crème fraiche (v)  
Red wine poached pear, almond crumble, vanilla ice cream (v)

Freshly Brewed Tea or Coffee

**Lunch – 2 course £37.00 pp/ 3 course £40.00 pp**

**Dinner - £50.50 pp**



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### **ADDITIONAL COURSES**

*Some optional additions to enhance your menu*

#### **Soups** £4.50 per person

- Leek and potato (v)
- Roasted tomato & basil (v)
- Carrot & coriander (v)
- Sweet potato with chilli & coconut (v)

*Please ask for additional options, chef is happy to help.*

#### **Sorbets** £4.00 per person

- Mango
- Raspberry
- Strawberry
- Passion fruit

#### **Intermediate** £5.50 per person

Haggis timbale or vegetarian haggis timbale with whisky sauce

#### **Cheese Course** £12.00 per person

Selection of 3 cheeses, crackers and onion chutney