



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 £33.00 pp/ 3 course £36.00 pp

Dinner - £42.50 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, marinaded 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 £36.00 pp / 3 course £39.00 pp

Dinner - £46.50 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

Marinaded 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 fraîche (v)

Red wine poached pear, almond crumble, vanilla ice cream (v)

Freshly Brewed Tea or Coffee

Lunch - 2 course £39.00 pp / 3 course £42.00 pp

Dinner - £52.50 pp



HOUSE FOR
AN
ART LOVER

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