

Dinner Menu

Tuesday 16th February 2016

Pre Dinner Canapés

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Seared Scallops

Potato Terrine, Smoked Haddock Sauce

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Butternut Squash Soup

Amaretti Biscuit

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Loin of Borders Lamb

Aubergine Tart, Caramelised Sweetbreads, Thyme Jus

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Dark Chocolate Cremeux

Coffee Glaze, Popcorn Ice Cream

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Coffee or Tea served in the Lounge

With handmade chocolates
(£3.50 per person)

£55.00 per person

For our four course dinner menu inclusive of VAT

This menu is prepared daily by our Chef, Ian McNaught, for you to enjoy the freshest produce,
combined with his skills in creating a balanced and original dinner.