

Dinner Menu

Monday 13th August 2018

Pre-Dinner Canapés

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Seared Monkfish

Goats Cheese Bon Bon, Spiced Lentils, Miso Caramel

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Pea Soup

Crispy Pancetta

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Rutherford Estate Roe Deer

Black Pudding Sausage Roll, Baby Beets, Pink Peppercorn Jus

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Passion Fruit Meringue Pie

Scottish Raspberries, Malibu Ice Cream

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Coffee or Tea served in the Lounge

With handmade chocolates

(£4.00 per person)

£59.00 per person

For our four course dinner menu inclusive of VAT

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

Dinner Menu

Friday 16th March 2018

Pre-Dinner Canapés

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Marsala Monkfish Tail

Chickpeas, Coriander Yoghurt & Mango Emulsion.

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Pea Soup

Mint Sabayon

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Scotch Lamb Loin

Braised Shank Pressé, Spelt & Pumpkin Seed Porridge, Zhug, Jus Gras

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Dark Chocolate & Amaretto Delice

Coconut Sorbet

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Coffee or Tea served in the Lounge

With Handmade Chocolates

(£4.00 per person)

£59.00 per person

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