

Dinner Menu

Daily Changing Example

Pre-Dinner Canapés

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Roast Turbot

Carrot Puree, Coppa Ham, Shellfish Jus

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Curried Sweet Potato Soup

Cumin Yogurt

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Roast Grouse

Pear and Celeriac Remoulade, Hibiscus Gel, Sauce Poivrade

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Three Chocolate Mousse

Passion Fruit Sorbet

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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 Mc Naught, for you to enjoy the freshest produce,
Combined with his skills in creating a balanced and original dinner