



# SET MENUS

*Our chefs have designed these set menus to provide you with delicious choices offering complementary flavours. We will provide a vegetarian alternative for 10% of your guests unless advised that you require more than this.*

## SET MENU ONE

Cock-a-leekie soup

Broccoli soup with goats cheese crouton (v)

Maize-fed free range chicken supreme, haggis quenelle, skirly potato cake, mushroom + whisky jus  
Spinach, courgette + butternut pastry parcel (v)

Scottish berry trifle

**£28.00 per person**

## SET MENU TWO

Pulled pork + caramelised apple terrine

Broccoli, cauliflower + carrot terrine (v)

Seared Scottish salmon, saffron rice, prawn + spring onion butter sauce  
Asparagus, ricotta + mint risotto (v)

Mango + passion fruit parfait with vanilla syrup

**£31.00 per person**

## SET MENU THREE

Haggis + Savoy cabbage parcel with Arran mustard sauce

Red onion, olive + Gruyère tart (v)

Roast guinea fowl, garlic crushed potato + creamed spinach  
Roast sweet pepper, vegetable + basil couscous with yellow pesto (v)

Rhubarb panacotta + baileys ice cream

**£35.00 per person**

## SET MENU FOUR

Seared pigeon breast, beetroot crisp + puy lentil salad

Beetroot, feta + mint salad (v)

Fish consommé + chive dumpling

Tomato consommé (v)

Rack of lamb, cabbage potato cake + fig compote  
Grilled marinated halloumi, flat mushroom, beef tomato + red chard + red pepper coulis (v)

Hot chocolate + orange fondant with white chocolate Anglaise

**£40.00 per person**

Tea, coffee + petits fours

Tea, coffee, petits fours + liqueurs

£3.20 per person

£4.95 per person

All prices exclude VAT  
Some of our dishes may contain nuts.  
11/08 – 10/09