

First Courses

Parfait of Chicken Livers

Flavoured with Garlic and Port, Served with Spiced Pear Chutney **£5.95**

Corn Fed Chicken and Roasted Ham and Black Pudding Terrine

With Tomato Herb and Shallot Dressing **£6.25**

Ripe Seasonal Melon

With Serrano Ham, Pine Nut and Herb Cream Cheese and Basil Oil **£6.50**

Fresh Salmon with Gin and Dill Cured Salmon

With Cucumber Salsa and Grain Mustard **£6.75**

Slow Roast Tomatoes and Mozzarella Cheese

With Basil, Leeks and Extra Virgin Olive Oil **£7.25**

Rannoch Smoked Duck

With Mango Salsa and Balsamic Reduction **£7.25**

Marbled Game Terrine

Marinated Venison, Duck, Wood Pigeon and Rabbit
With Port, Orange and Rosemary **£7.50**

Pressed Seafood Terrine

Salmon, Halibut, Monkfish, Prawns and Smoked Haddock
With Braised Leeks and Herb Cream Cheese **£7.95**

Ceviche of Monkfish

Marinated In Orange and Lime Juice With Hazelnut Oil and
Baby Leaves **£7.95**

Soup Courses

Warming Red Lentil Soup With Root Vegetables and Cracked Black Pepper	£3.95
Minestrone Milanaise Tomato and Vegetable Broth with Herbs, Garlic and Rice	£4.50
Tomato and Roasted Red Pepper Soup Laced With Vodka and Orange	£4.50
Fresh Cream of Celery Soup Offered with Crumbled Blue Cheese	£4.50
Cream of Cauliflower Soup With Smoked Cheddar with Arran Mustard	£4.50
Fresh Chicken Velouté With Chicken Pieces Scented with Truffle Oil	£4.50
Forest Mushroom Soup With Garden Herbs, Garlic and Port	£4.50
Leek and Potato Soup Flakes of Aberdeen Smoked Haddock and Chives	£5.25
Roast Chicken Lemongrass and Ginger Consommé With Duck and Plum Won Tons	£5.50

Fish Main Courses

Supreme of Salmon

In a Mustard, Herb and Brioche Crust with a Tomato Fondue
Parsley Potatoes, Broccoli and Turned Carrots

£15.95

Baked Fillet of Peat Smoked Haddock

On Garlic Scented Mash with Grilled Asparagus
Lemon and Chive Butter Sauce, Turned Courgettes

£16.95

Fillet of Red Mullet

With Dauphinoise Potatoes, Ratatouille and Spinach Cream

£16.95

Collops of Monkfish and Pancetta

With Teriyaki Sauce, Stir Fried Vegetables Ginger Noodles

£17.95

Smoked Salmon Fillet

With Cheese and Cabbage Potato Hash, Squat Lobster,
Tomato & Brandy Sauce, Vegetable Pearls

£17.95

Sorbets

Champagne Sorbet

With Peach Schnapps

£3.95

Vibrant Blackcurrant Sorbet

With Crème de Cassis

£3.95

Tangy Lemon Sorbet

Splashed with Vodka

£3.95

Main Courses

Roast Breast of Chicken

With Baby Onions, Mushrooms and Bacon Lardons
In a Madeira Sauce, With Turned Vegetables & Chateau Potatoes **£15.95**

Loin of Pork in a Puff Pastry Lattice

With Sage Duxelle, Served with a Calvados Sauce
Cabbage and Bacon Potato Cake and Minted Carrots **£15.95**

Supreme of Gressingham Duck

On a Rosemary Rosti with Ginger Pak Choi & Spiced Fruit Chutney **£16.95**

Roasted Best End of Lamb

With Garlic and Herb Crust, Dauphinoise Potatoes,
Green Peppercorn Latte, Caramelised Shallots and Ratatouille **£17.75**

Roast Sirloin of Scottish Beef

Served with Confit of Root Vegetables and Fondant Potato
In a Rich Shallot and Thyme Jus **£19.95**

Loin of Highland Venison

With Roasted Cardoman Squash, Red Onion Marmalade
And Garlic Scented Courgettes on a Port Wine Essence **£19.95**

Fillet of Scotch Beef

On Sauté Mushroom and Onion on a Rich Pepper and Brandy Sauce
With Fondant Potato and French Beans **£21.95**

Desserts

Fresh Cream Profiteroles

With Dark Chocolate Sauce

£5.95

Lemon and Amaretto Mousse

With Fresh Fruits and Strawberry Ice Cream

£5.95

Rich Chocolate Truffle Torte

With White Chocolate Sauce and Caramel Ice Cream

£5.95

Forest Fruit Meringue

With Fruit Coulis, Chocolate Cigar and Vanilla Ice Cream

£5.95

Warm Pecan and Pine Nut Tart

Sauce Anglaise and Fresh Fruits

£5.95

Strawberry Cheesecake

With Fresh Fruits and Strawberry Coulis

£5.25

Selection of Continental Cheeses

£5.95

Freshly Brewed Coffee

With Mints

£2.25

With Tablet

£2.50

With Petit Fours

£2.95

With Hand Made Chocolates

£3.25