



Menu 1

Starters

Soup of the day (v)

Classic prawn & crayfish cocktail, smoked salmon & Marie Rose sauce

Chicken & ham hock terrine with piccalilli & sea salt crisps

Mains

Seared calf's liver with creamed potatoes, roasted root vegetables, lime,
leek & gin jus

Handmade parmesan gnocchi, truffled wild mushrooms, parmesan shavings and tomato &
roasted red pepper coulis (v)

Pan fried fillet of sea bass, spring vegetable risotto & saffron cream sauce

Desserts

Warm chocolate torte, vanilla ice cream, honeycomb

Cappuccino crème brulee, white chocolate chip cookies

Artisan cheese & biscuit selection, quince jelly and grapes

£32

Menu 2

Starters

Soup du jour (v)

Parfait of chicken livers & foie gras, toasted brioche & onion chutney
Smoked haddock fish cake, spring onions, lemon mayonnaise and watercress
Goat cheese crotin, rainbow beetroot ceviche & heather honey dressing with a
sesame biscuit (v)

Mains

Free range breast of chicken, dauphinoise potatoes, roasted root vegetables, pearl
onions & pancetta

Chargrilled tuna nicoise salad and mustard seed vinaigrette
(Baby new potatoes, anchovies, crispy hen's egg, crotin)

Sun blushed tomato & spring onion risotto, parmesan crisps, pea shoots (v)

Confit duck leg, fondant potato, savoy cabbage and puy lentil jus

Desserts

Warm chocolate torte, vanilla ice cream, honeycomb
Cappuccino crème brulee, white chocolate chip cookies
Orange & ginger cake, cloutie dumpling ice cream
Artisan cheese & biscuits selection, quince jelly, grapes

WESTERN
RESTAURANT

£36

Menu 3

Starters

Soup du jour (v)

Pear & Roquefort tart with apple, celery, walnuts and balsamic dressing

Chicken & ham hock terrine with piccalilli with sea salt crisps

Goat cheese crotin, rainbow beetroot ceviche & heather honey dressing with a sesame biscuit (v)

Mains

Free range breast of chicken, dauphinoise potatoes, roasted root vegetables, pearl onions & pancetta

Rump of Perthshire lamb, green beans, olive crushed potatoes, lamb croquette & salsa verde

Handmade parmesan gnocchi, truffled wild mushrooms, parmesan shavings and tomato & roasted red pepper coulis

Pan fried fillet of sea bass, spring vegetable risotto & saffron cream sauce

Desserts

Butterscotch tart, hazelnut praline ice cream

Warm chocolate torte, vanilla ice cream, honeycomb

Cappuccino crème brulee, white chocolate chip cookies

Artisan cheese & biscuit selection, quince jelly, grapes

£42

RESTAURANT