



TIME TO CELEBRATE

Amuse-bouche

Scallops

Miso, shony seaweed

Mushrooms on Toast

Toasted sourdough

Crispy Duck Spring Roll

Hoi sin

French Onion Soup

Cheese twist

Duo of Beef

Fillet and rolled cheek, Rioja jus

Scottish Surf 'n' Turf

Venison & lobster, thermidor sauce

Coconut Curry

Spiced squash, rice, mini poppadoms

Halibut Fillet

Greens, leek risotto, salsa verde

Chocolate Dome

Hot chocolate sauce, honeycomb

Limoncello

Lemon tart, gin & tonic sorbet

Banana

Warm banana cake, toffee ripple ice cream

Pumpkin Pie

Maple syrup ice cream

Chef's Cheese Selection

Chutney & oatcakes

If you have any food allergens or intolerances, please inform a member of our staff about your requirements.