

Summer Season Menu

Starters

Embutido

Minced chicken and pork mixed with carrots, pickles and raisins, rolled with quail eggs and cheddar cheese. Steamed and served with honey mustard sauce.

Fish Bon Bons

Mixed of Scottish salmon and Cod with dill, coriander, ginger and lemongrass. Seasoned with fish sauce, sesame oil and soya sauce. Served with Pickled vegetables and sweet chilli sauce.

Venison and Bramley Apple Terrine

Locally sourced Venison cooked with apple cider, mixed herbs and juniper berries. Served with Poacher Pickle and dressed salad.

Spinach and Ricotta Ravioli

Homemade ravioli tossed with garlic butter and pesto, served with grated parmesan Cheese and tomato sauce.

Main Course

Roasted Chicken Roulade

Boned whole chicken stuffed with rice and sundried tomato, served with buttered seasonal vegetables, crispy kale and chicken gravy.

Pork Adobo

Pork loin marinated in garlic, ginger, Shallots, Soya Sauce and vinegar, slow cooked to tender. Served with boiled rice, broccoli and chantenay carrots.

Poached Rolled Plaice and Savoy Cabbage

Poached in white wine, served with vegetables, boiled new potatoes and creamy parsley caper sauce.

Mediterranean Quinoa Salad

Mixed of Cherry Tomatoes, Cucumber, Beans, Sweet Peppers, Olives and Feta cheese.

Desserts

Cranachan

Scottish raspberries marinated in honey and whisky, served with caramelised Roasted oats and whipped cream

Flambé of Baked Alaska

Vanilla Sponge topped with ice cream and Italian meringue finished with flambé

Poached Pear

Red wine poached pear coated with dark chocolate ganache