

## Sample menu

### Gala dinner

Choose one from each course to enjoy

#### Starters

Chicken, ham and pesto terrine with balsamic onion chutney and toast

Pressed ham hock, mustard and pea terrine with apple chutney and toast

Scottish smoked salmon with rye bread with a horseradish crème fraîche

Black sticks blue cheese and walnut, twice baked soufflé

Melon and red fruit cocktail with lime syrup

Bell pepper tarte Tatin with dressed roquette

Between courses\* a choice of Lemon sorbet or Prosecco granita

#### Mains

Confit leg of duck, glazed savoy cabbage, caramelized onion mash, fine green beans and red wine jus

Braised shank of lamb, mint mash, roasted root vegetables and red wine sauce

Charred lemon chicken breast with fondant potato, braised cabbage and a citrus cream sauce

Roast fillet of salmon with a lemon and herb crust, roasted baby potatoes and fine green beans, herb oil

Portobello mushroom and garlic tart, wilted spinach and a red wine sauce

#### Dessert

Tiramisu teardrop with bitter chocolate sauce

Dark chocolate delice, sour cherry compote, salted caramel sauce

Salted caramel and meringue roulade with toffee sauce

Crème Brûlée cheesecake

Mixed berry pavlova with raspberry coulis

Mango and coconut mousse with mango coulis

#### Cheese\*

A selection of cheese and biscuits served with grapes, celery and chutney (served individually or as a sharing platter)

#### After dinner\*

A selection of teas and coffee with petit fours and chocolate truffles



\*supplement applicable

#### Menu allergy info disclaimer

If you require information regarding the presence of allergens in any of our food or drink please ask a member of our team before placing your order even if you have dined with us previously. We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present, therefore we cannot guarantee that any food item is completely free from allergens. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team for assistance when ordering. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. Please note that all our fish may contain small bones. All images are for illustration purposes only. Some products may contain nuts, please seek advice from a team member. All items on this menu are subject to availability. Prices include VAT at the current rate. To the best of our knowledge, none of the food we sell on our menus contains GM soya or maize ingredients.