



LUNCH AND DINNER MENU

Please select one option for each course to create your set menu depending on the number of courses you would like. Once the main menu has been selected for all your guests you can choose dietary requirements to replace some dishes for those that need. This menu is charged at a set price of **£55 per person**.

SAMPLE MENU A

Starters

Orkney king scallops, creamed celeriac, Stornoway black pudding crumb *GF version available*
Belhaven hot smoked Salmon, pickled shallots, saffron dressing *GF version available*
Garlic buttered asparagus, beetroot houmous, sliced cornichons topped
with seasoned carrot crisps *GF, VG version available*
Crumbed local haggis, baby turnips topped with root vegetable crisps *GF version available*

Mains

Salted pink peppercorn Loch Duart Salmon, baked rosti potato, baby leeks *GF version available*
Aubergine Pakora, lentil dhal ragu, baked cauliflower, micro coriander, VG, *GF version available*
Gosford chicken breast with venison haggis bon bons, sweet potato mash, Glenkinchie creamed jus *GF version available*
Harissa glazed duck breast, boulangère potatoes, green beans, roast plum & star anis jus *GF version available*

Dessert

Rhubarb, lemon & stem ginger crumble, whipped crème fraiche *GF version available*
Pink lady apple tart tatin, rum & raisin ice cream
Classic sticky toffee pudding, fresh apple & cinnamon, vanilla bean ice cream *GF version available*
Selection of Scottish cheese, includes Auld Reekie cheddar, Blue Murder & Black Crowdie, wild Scottish
berry chutney, Arran oatcakes (£6.50 per person supplement)

Add Tea, Coffee and Petite Fours to any menu for £5.50 per person

Sparkling Water, 750ml - £5.00 per bottle

Still Water, 750ml - £5.00 per bottle

A discretionary service charge of 12.5% will be applied to all bills.

Please notify us of your specific dietary requirements in advance to ensure we can accommodate accordingly.

Please note as all food is prepared in a centralised kitchen, allergen-based meals are prepared in the same area as allergen free meals. We cannot guarantee absolute separation as allergen traces and air borne particles might be found in all food, and we cannot take responsibility for any adverse reaction that may occur



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SAMPLE MENU B

Starters

Classic cured salmon, charred lemon gel, wholemeal bread, flavoured butter, caper dressing
Glazed Black Crowdie, toasted sourdough bread crostini, baby apple bites *GF version available*
Braised Gosford chicken thigh & mango compote, crisp chicken skin *GF version available*
Vegetarian local haggis, white turnip puree, crisp root vegetables, Glenkinchie sauce

Mains

Parma ham wrapped monkfish, lentil dhal, buttered pak choi, saffron potatoes *GF version available*
Thyme & rosemary braised Borders Beef shin, garlic creamed potato press, heritage carrots *GF version available*
Cooked pink rack of Scottish lamb, butter braised potato tower, baby leeks *GF version available* *GF version available*
Charred baby courgettes, French lentil cassoulet *GF version available*

Dessert

Classic sticky toffee pudding, fresh apple & cinnamon, vanilla bean ice cream *GF version available*
Lemon curd, citrus sorbet meringue tart, fresh strawberry puree, micro mint *GF version available*
Strawberry daiquiri Eton mess, rum poached strawberries, candied lime, chocolate meringue shards *GF version available*
Selection of Scottish cheese, includes Auld Reekie cheddar, Blue Murder & Black Crowdie, wild Scottish berry chutney, Arran oatcakes (£6.50 per person supplement)

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