



Starters

Please choose up to 3 of the following:

Roasted Red Pepper and Tomato Soup
Herb croutons

Honey Whipped Goat's Cheese
beetroot, balsamic and rocket

Salmon and spring onion Fish Cake
Pea shoots and sauce gribiche

Fan of Honeydew Melon
Fruit sorbet, berry compote

Hearty Lentil Soup
herb croutons

Chicken Liver Parfait
seasonal chutney and oatcakes

Classic Prawn Cocktail
Marie Rose sauce, gem lettuce, brown bread and lemon
(£4 per person supplement)

Hot smoked Salmon Rilette
Preserved lemon and fennel salad, garlic croute
(£5 per person supplement)

Scottish Scallops
Chorizo and apple Jam, black Pudding, pickled fennel, chilli oil
(£5.50 per person supplement)

Mains

Please choose up to 3 of the following:

Herb Crusted Smoked Haddock
Roasted new potatoes, spinach, peas and leeks, mornay sauce

Angus Chicken Breast
Haggis croquette, crushed carrots and neeps, steamed kale, buttery mash ,
whisky and thyme sauce

Pumpkin and Sage Tortellini
curried vegetables, toasted almonds, coconut and chilli sauce

Roasted Duck Breast
braised savoy cabbage, sweet potato fondant, glazed plum, five spice jus

Scotch Braised Daube of Beef
creamy mash, glazed seasonal vegetables, braising liquor sauce

Thai Spiced Seabass cooked En Papillote
angel hair noodles, chilli and lime broth, charred pak choy

Scottish Salmon
Herb mash, grilled asparagus, tenderstem broccoli, bearnaise sauce
(£3 per person supplement)

Roasted Lamb Rump
dauphinoise potato, fricassee of peas, silver skin onions and roast garlic, rosemary jus
(£4.50 per person supplement)

Roast Sirloin of Beef
Yorkshire puddings, roast potatoes, red wine sauce
(£5 per person supplement)





Desserts

Please choose up to 3 of the following:

Dark Chocolate Mousse

hazelnut, spiced orange, coco tuille

Strawberry Cheesecake

Macerated strawberries, elderflower ice cream

Lemon Meringue Tart

raspberry sorbet, candied almonds

Brioche and Butter Pudding

cream anglaise, chocolate ice cream

Sticky Toffee Pudding

butterscotch sauce and vanilla ice cream

Trio of Local Ice Cream

a home-made cookie

A Selection 3 of Scottish Cheeses

Perthshire oatcakes & Peters Yard biscuits, grapes & homemade chutney
(£4.50 supplement per person)

Three Courses

£37.50 per person

Add Tea & coffee with homemade shortbread £4.50 per person

A discretionary 10% service charge will be added to your bill

Please select up to 3 choices for each course and let us know your choices
so they can create you a personalised menu

Canapé Selection

Canapés may accompany your drinks selection prior to dinner.

We recommend a combination of hot and cold Canapés.

Please choose from the following selection a minimum
of 3 canapés must be selected.

£2.50 each

Goat's cheese arancini with onion seed crumb

Blue cheese and sun blushed tomato tartlet

Haggis bon bon, Arran mustard mayo

£3.00 each

Smoked duck breast, plum, apple chutney

Smoked haddock bon bon

Goats cheese whip, pickled beets, candied walnuts

£3.50 each

Mini aged scotch beef burger, smoked cheddar, onion marmalade

Monk fish cheek, satay, peanuts

Quail & haggis Scotch egg

Duck spring roll, chilli dipping sauce

£4.50 each

Beef tartare crostini, wasabi cream

Salmon gravlax and horseradish

King Prawn & Chorizo Skewer

Smoked venison, cranberry

