

# MENU

## STARTERS

CREAM OF PORCINI SOUP WITH TRUFFLE OIL AND PARMESAN

TIGER PRAWN TEMPURA, PICKLED RED ONION, RADISH AND SWEET CHILLI SAUCE

HAM HOUGH AND CRANBERRY PARFAIT, SPICED APPLE CHUTNEY PUREE, CORNICHONS AND TOASTED FOCACCIA BREAD

HERBY AVOCADO HUMMUS, TOASTED PUMPKIN SEEDS AND CORN TORTILLAS

CAESAR SALAD

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## MAINS

PENNE PASTA WITH WINTER CHANTERELLE, BASIL, GARLIC AND CASHEW NUT PESTO, BLACK OLIVE PANGRATTATO

SEARED COD FILLET MASHED POTATO, GREEN PEA PUREE, TENDER STEM BROCCOLI, PARSNIP CRISPS, WHITE WINE CREAM AND SAUCE VIERGE

ROASTED BARBARY DUCK BREAST, BUTTERNUT SQUASH PUREE, RED CABBAGE, DAUPHINOISE POTATO AND CHERRY JUS.

ROAST SIRLOIN OF BEEF, YORKIES, ROAST POTATOES, ROASTED VEGGIES, BROCCOLI, HORSERADISH AND THYME GRAVY

CAESAR SALAD

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## DESSERTS

VANILLA CRÈME BRULEE AND SHORTBREAD

WARM TOFFEE APPLE CRUMBLE, VANILLA CUSTARD

CHOCOLATE AND CHERRY DELICE, CHERRY PUREE AND VANILLA ICE CREAM

RICE PUDDING WITH EARL GREY PRUNES

SELECTION OF SCOTTISH CHEESES