

Available for groups only
Min number of 6 persons

Group Menu

48 hours
booking notice

Starters

Soupe a l'oignon with a cheese crouton

Shetland smoked salmon & crayfish salad with lime & basil dressing

Brie filo pastry parcel with redcurrant & poppy seed dressing

Chicken liver terrine wrapped in bacon with a red onion jam

Escargots (1/2 doz) with woodland mushrooms and garlic butter

Grilled Queen scallops with a blue cheese sauce

Second Course

Colonel: vodka and lemon sorbet

Main Courses

Aberdeen Angus 8oz sirloin steak served with fries

All beef is prime quality Aberdeen Angus or Scottish Borders Limousin Beef.

To accompany your steak, choose from the following sauces:

- Cracked peppercorn & brandy gravy
- Garlic & parsley butter
- Mushroom cream sauce
- Rosemary & Garlic Jus

Grilled fillet of Scottish Salmon served with rice

To accompany your salmon, choose from the following sauces:

- Lemon, coriander and olive oil
- Pine kernel Pesto
- Pancetta, white wine and cream

All the above main dishes are served with vegetables

Tartiflette served with salad

Potato, onion & leek fondant topped with Reblochon cheese,
served with mixed leaf salad with a lime herb dressing

Crêpes

Le Sept crêpes are all made to order, with organic free range eggs and generously filled to choice & come with our own bechamel sauce, topped with Jarlsberg cheese, served with salad and fries.

Crêpe fillings: Ham, Mushroom, Chicken & broccoli, Chilli con carne, Spinach & ricotta,
Smoked haddock chives and crayfish tails

Desserts

Ice cream or Lemon sorbet

Lemon crêpe or Chocolate crêpe

Rich home-made chocolate & Cointreau terrine with a red berry coulis & fresh cream

£28.00
