

Available for groups only
Min number of 6 persons

Group Menu

48 hours
booking notice

Starters

Vegetarian haggis wrapped in filo pastry with whisky cream sauce
Escargots (1/2 doz) with woodland mushrooms and garlic butter
Shetland smoked salmon & crayfish salad with lime & basil dressing
Grilled queen scallops with blue cheese sauce
Grilled goat's cheese salad with leaves, croutons, olive oil, garlic and fresh basil
Chicken liver terrine wrapped in bacon with red onion jam
Starter size crêpes all made with organic free range eggs
Smoked haddock, chives and crayfish tails Spinach & ricotta Mushroom Chicken & broccoli

Second Course

Colonel vodka and lemon sorbet
Soupe a l'oignon with a cheese crouton

Main Courses

Aberdeen Angus 8oz sirloin steak served with fries
choose from the following sauces
• Cracked peppercorn & brandy gravy • Garlic & parsley butter • Mushroom cream sauce
• Mixed berries & port sauce • Rosemary & garlic jus
Roast Haunch of Venison, Perthshire venison marinated in red wine
with port & berry sauce, served with dauphinoise potatoes
Roast Rack of Lamb from the Scottish Borders
with a rosemary & garlic jus and served with dauphinoise potatoes
Sea Bass Millefeuille with a pancetta cream sauce on a bed of rocket served with rice
Grilled Fillet of Scottish Salmon with lemon, coriander and olive oil sauce served with rice
All the above main dishes are served with vegetables
Tartiflette
Potato, onion & leek fondant topped with Reblochon cheese,
served with mixed leaf salad with a lime herb dressing

Desserts

Rich home-made chocolate & Cointreau terrine with a red berry coulis & fresh cream
Creme Brulée
Maple syrup, pecan nuts & ice cream crêpe
Summer fruit crêpe with chantilly cream
Selection of French and Scottish cheeses served with oatcakes

£35.00
