

# Dinner.



## Appetisers.

Wild Mushroom and Haggis Croquette  
Swede purée, whisky jus

Potted Salt Beef  
Yorkshire puddings and horseradish

Escabeche of Seabass  
Apple and nori

Grilled Asparagus with Bocconcini  
Pickled blackberries and sticky walnuts (G)

Frisée Salad with Almond  
Olive and orange, piquillo pepper and garlic (G)(V)

## Soups.

Roasted Red Pepper and Tomato Soup  
With herb oil (V)(G)

Duck Consommé  
Wild rice (G)

(V) Plant-based. (V) Vegetarian. (G) Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.  
\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness.



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## Entrées.

### Chicken Cordon Bleu

Caramelised onion mash, snow peas, carrots and provençale sauce

### Braised Lamb Shank in Rich Red Wine Sauce

Roast root vegetables, parsnip crisps and noisette potatoes

### Pan-Fried Tofu

Sweet potato purée, red pepper, quinoa and grapefruit salsa ✓

### Pan-roasted Plaice Fillet

Creamed spinach, cocotte potatoes, vegetables and dill mustard sauce (f)

### Wild Mushroom Risotto

Winter truffle and crisp onions (f) (v)

## Desserts.

### Caramelised Pear Tart

Vanilla ice cream

### Choice of Ice Creams

Strawberry, vanilla ice cream  
Orange sorbet and butterscotch sauce

### Strawberry Basil Trifle Cake

Toasted almonds and strawberry sauce

### Roasted Rhubarb and Blood Orange Pavlova

Orange gel (v) (f)

### Selection of Cheese and Biscuits

Stilton, Smoked Cheddar, Black Pepper Boursin

## Coffee and Petit Fours.

