

Group Dinner Menu

Starters

Rillettes of hot smoked salmon with confit golden beetroot and horseradish cream

Pressed terrine of ham hock with celeriac remoulade and dressed salad

Bonnet goat's cheese and red onion crostini with rocket salad (V)

Main courses

Grilled sirloin steak, served with Heritage carrots, chive mash and a woodland mushroom sauce +£3.00 Supplement

Three cheese potato dumpling with roast vegetable and pepper pesto (V) (vegan available)

Chicken stuffed with haggis wrapped in bacon served with mash and whisky sauce

Roast fillet of salmon with Cullen Skink risotto and seasonal greens

<u>Desserts</u>

Delice of chocolate, peanut and whisky cream liqueur, peanut praline and salted caramel sauce

Blue Murder cheese and Smoked Applewood cheddar with chutney, oatcakes and grapes

Sticky toffee pudding with vanilla ice cream and butterscotch sauce

Filter coffee

3 courses £37.50 per person