

# DINNER

## SAMPLE MENU

APPETISER OF JERUSALEM ARTICHOKE **VELOUTE**

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WARM CRAB AND TOMATO **TART**

SMOKED **VENISON** CARPACCIO AND BEETROOT SALAD

**RISOTTO** OF LOCALLY SMOKED HADDOCK AND PEAS, SOFT POACHED EGG

SMOKED **DUCK BREAST**, MIXED LEAVES, CARAMELISED WALNUTS, PLUM CHUTNEY

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ROAST FILLET OF **MONKFISH**, SAMPHIRE, HERB POTATO CAKE, LEEK AND MUSSEL CREAM

PAN FRIED FILLET OF **ABERDEEN ANGUS BEEF**, JERUSALEM ARTICHOKE, POMME ANNA, RED WINE SAUCE

ROAST LOIN AND BRAISED SHOULDER OF **LAMB**, FINE BEANS, BUBBLE AND SQUEAK, BLACK OLIVE GRAVY

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CHOCOLATE AND ORANGE TRUFFLE **TORTE**, ORANGE SORBET

LEMON **POSSET**, RASPBERRIES, SHORTBREAD

VANILLA **MERINGUE**, ICE CREAM, FRUIT COMPOTE

ISLE OF MULL **CHEESES**, GRAPES, OATCAKES, TOMATO CHUTNEY

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*3 Courses £49.50, tea/coffee £2.50*

Please advise of any dietary issues.

Vegetarian options and special diets available on request.