

SAMPLE DINNER MENU

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FAN OF **MELON**, ARGYLL HAM, ROWANBERRY JELLY

HOT AND COLD **SMOKED SALMON**, SOUSED CUCUMBER, DILL DRESSING

LEEK, RED ONION AND GOATS CHEESE **TART**

ROAST FILLET OF **SALMON**, SAUTE LEEKS, SMOKED SALMON MASH, DILL AND CUCUMBER SAUCE

PAN FRIED FILLET OF **ABERDEEN ANGUS BEEF**, FONDANT POTATO, BROCOLI, RED WINE AND
SHALLOT SAUCE

ROAST LOIN OF **LAMB**, HAGGIS PARCEL, DAUPHINOISE POTATO, CAULIFLOWER CHEESE,

REDCURRANT AND ROSEMARY GRAVY

CHOCOLATE AND ORANGE TRUFFLE **TORTE**

LEMON **POSSET**, HANDMADE SHORTBREAD

BRIE, BLUE STILTON, ISLE OF MULL CHEDDAR **CHEESE**, OATCAKES

£49.50 for 3 Courses. COFFEE or TEA £2.50 – all incl of VAT @ 20%.

***Please advise us of any allergies or special dietary requirements All dishes can be served plain
without a particular sauce or accompaniment.***