Dinner.



Appetisers.

Wild Mushroom and Haggis Croquette Swede purée, whisky jus

> Potted Salt Beef Yorkshire puddings and horseradish

Escabeche of Seabass
Apple and nori

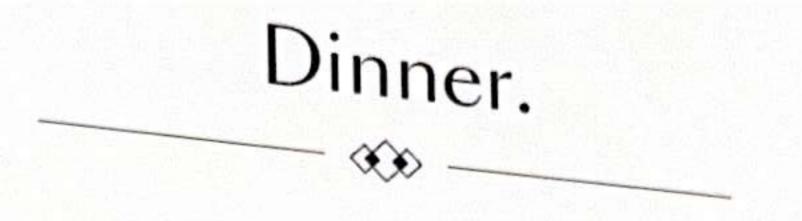
Grilled Asparagus with Bocconcini Pickled blackberries and sticky walnuts ®

Frisée Salad with Almond Olive and orange, piquillo pepper and garlic ® &

Soups.

Roasted Red Pepper and Tomato Soup
With herb oil V

Duck Consommé Wild rice



Entrées.

Chicken Cordon Bleu

Caramelised onion mash, snow peas, carrots and provençale sauce

Pan-roasted Plaice Fillet Creamed spinach, cocotte potatoes, vegetables and dill mustard

Braised Lamb Shank in Rich Red Wine Sauce Roast root vegetables, parsnip crisps and noisette potatoes

Wild Mushroom Risotto Winter truffle and crisp onions (6)

Pan-Fried Tofu Sweet potato purée, red pepper, quinoa and grapefruit salsa 🍑

Desserts.

Caramelised Pear Tart Vanilla ice cream

Strawberry Basil Trifle Cake Toasted almonds and strawberry sauce

Choice of Ice Creams Strawberry, vanilla ice cream Orange sorbet and butterscotch sauce

Roasted Rhubarb and Blood Orange Pavlova Orange gel &

Selection of Cheese and Biscuits Stilton, Smoked Cheddar, Black Pepper Boursin

Coffee and Petit Fours.

