



SET MENUS

MENU 3A

£40.00 per person

Starters:

Asparagus and artichoke salad with truffle dressing

Mains:

Fillet of beef with horseradish mash, wild mushrooms and baby carrots

OR

Vegetarian option: Grilled vegetable and goat's cheese gâteaux with vine tomato sauce

Desserts:

Mint panna cotta with berry compote

Coffee and petits fours to finish



SET MENUS

MENU 3B

£40.00 per person

Starters:

Carpaccio of venison with herb noodles and cranberry vinaigrette

Mains:

Paupiette of lemon sole with shellfish sauce and sautéed spinach

OR

Vegetarian option: Grilled vegetable and goat's cheese gâteau with vine tomato sauce

Desserts:

Chocolate and macadamia nut brownie with vanilla ice cream

Coffee and petits fours to finish



SET MENUS

MENU 3C

£40.00 per person

Starters:

Arbroath Smokie fish cake with poached egg and chive butter sauce

Mains:

Canon of lamb with an apricot crust, dauphinoise potato and tarragon sauce

OR

Vegetarian option: Grilled vegetable and goat's cheese gâteaux with vine tomato sauce

Desserts:

Baked Alaska with strawberry sauce

Coffee and petits fours to finish