



### **Menu A - 62.50**

Salad of Smoked Ham & Fresh Peas  
with Pea Shoots, Croutons & Mint

\*

Steak & Kidney Pudding  
with Buttered Greens & Mash

\*

Carpaccio of Pineapple  
with Pink Peppercorns, Chilli & Yoghurt Ice Cream

\*

Coffee & Handmade Chocolates

### **Menu B - 62.50**

Smoked Haddock Soup  
with Leek & Potato

\*

Fillet of Loch Duart Salmon  
with Jersey Royals & Asparagus Chive Beurre Blanc

\*

Eton Mess

\*

Coffee & Handmade Chocolates

### **Menu C - 67.50**

Salad of Grilled Artichokes, Courgettes & Ragstone Cheese  
with Lemon & Thyme

\*

Breast of Guinea Fowl  
with Shallot Purée, Peas, Mushrooms  
& Smoked Bacon

\*

Golden Syrup Sponge Pudding  
with Custard

\*

Coffee & Handmade Chocolates

### **Menu D - 67.50**

Galantine of Chicken  
with Tarragon Mayonnaise, Fine Beans  
& Artichokes

\*

Seared Breast of Gressingham Duck  
with Crushed Peas, Charred Lettuce & Gooseberries

\*

Apple & Sultana Crumble  
with Custard

\*

Coffee & Handmade Chocolates

### **Menu E - 69.50**

Potted Shrimps

\*

T-Bone of English Rose Veal  
with a Warm Salad of Jersey Royals

\*

Lemon Tart  
with Crème Fraîche

\*

Coffee & Handmade Chocolates

### **Menu F - 79.00**

Crab Salad  
with Cucumber, Apple  
& Curry Spices

\*

Rack of Lake District Lamb  
with Rainbow Chard, Broad Beans  
& Cherry Tomatoes

\*

Sticky Toffee Pudding  
with Caramelised Walnuts

\*

Coffee & Handmade Chocolates

### **Menu G - 82.50**

Uig Lodge Smoked Salmon

\*

Rib of Aberdeenshire Beef  
with Yorkshire Pudding, Boulangère Potatoes,  
Creamed Spinach & Horseradish Cream

\*

Apple Tarte Fine  
with Buttermilk Ice Cream

\*

Coffee & Handmade Chocolates

### **Menu H - 87.50**

Salad of Sea Trout & Asparagus  
with Jersey Royals

\*

Fillet of Venison  
with Summer Beetroot, & Bittersweet Onions

\*

Lemon Posset  
with Strawberries & Shortbread

\*

Coffee & Handmade Chocolates

### **Menu I - 87.50**

Lobster Cocktail

\*

Aberdeenshire Beef Wellington  
with Truffled Mashed Potatoes & Wild Mushrooms

\*

Warm Chocolate Fondant  
with Honeycomb Ice Cream

\*

Coffee & Handmade Chocolates