



**Menu WA – 62.50**

Roast Jerusalem Artichoke Soup with Hazelnuts, Chives & Stilton Straws

Steak & Kidney Pudding with Buttered Greens & Mash

Blood Orange Mousse with Citrus Segment & a Thyme Salad

*Coffee & Handmade Chocolates*

**Menu WB – 67.50**

Smoked Eel with Fennel & Radish Salad

Fillet of Cod with Crushed New Potatoes, Velouté with Mussels & Saffron

Rhubarb & Custard Trifle

Coffee & Handmade Chocolates

**Menu WC – 67.50**

Blood Orange, Beetroot, Watercress & Ticklemore Goat's Cheese Salad

Breast of Gressingham Duck with Roast Endive, Carrots & Apricot Purée

Sticky Toffee Pudding with Walnuts & Crème Fraîche

Coffee & Handmade Chocolates

**Menu WD – 69.50**

Potted Shrimps with Toast

Roast Rump of Venison, Celeriac, Red Cabbage & a Red Wine Jus

Rhubarb, Gooseberry & Apple Crumble with Vanilla Custard

Coffee & Handmade Chocolates

**Menu WE – 72.50**

Middlewhite Pork Terrine with Piccalilli & Toast

Rump of English Rose Veal with Swiss Chard, Artichokes & Sage Beurre Noisette

Hot Walnut Cake with Caramel Ice Cream

Coffee & Handmade Chocolates

**Menu WF – 79.00**

Dressed Crab

Roast Rack of Lamb, Fine Beans, Roast Fennel, Cherry Vine Tomatoes and Sauce Paloise

Individual Lemon Meringue Pie

Coffee & Handmade Chocolates

**Menu WF – 82.50**

Uig Lodge Smoked Salmon

Rib of Aberdeenshire Beef with Yorkshire Pudding, Pommes Anna, Creamed Spinach & Horseradish

Chocolate Tart with Vanilla Brûlée Centre

Coffee & Handmade Chocolates

**Menu WH – 89.50**

Lobster Cocktail

Aberdeenshire Beef Wellington with Roast Shallot, Salsify & Truffled Mashed Potatoes

Golden Syrup Steamed Sponge with custard

Coffee & Handmade Chocolates