



Menu A - 62.50

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

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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

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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

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Aberdeenshire Beef Wellington
with Truffled Mashed Potatoes & Wild Mushrooms

*

Warm Chocolate Fondant
with Honeycomb Ice Cream

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Coffee & Handmade Chocolates