

LUNCH MENU 3 COURSES & COFFEE - £29 10.3.24

## APPETIZERS

Homemade mushroom soup with an avocado and black truffle cream

Goats cheese and beetroot tart with an apricot and sultana chutney

Hot smoked salmon with sweet chilli prawns and crispy rice noodles

Corn fed chicken and baby leek terrine with a pink peppercorn buttered baguette

## ENTRÉES

Roast sirloin of Scottish beef with homemade Yorkshire pudding and beef gravy

Roast leg of pork, burnt apple puree, crispy crackling and an Arran mustard jus

Butternut squash kale and harissa strudel with a warm cherry tomato sauce

Supreme of butter chicken Kyiv with cauliflower mornay and fondant potato

Grilled sea bream fillet, café de Paris butter, fine beans and saffron potatoes

Served with a selection of fresh vegetables and potatoes

## DESSERTS

Rhubarb and apple crumble with vanilla ice cream

Caramel millefeuille and chocolate ganache

Lemon crème Brulle, strawberry compote

Selection of cheese and biscuits

Served with freshly brewed coffee and tea and chocolates