

£25.00 per person Cream of Courgette & pear soup

Battered Brie with a grape & tarragon Jam

Hot smoked Dunkeld salmon, beetroot salad & horseradish Crème fraiche Sweet potato Falafel On flat bread topped with tomato & red onion (vg) King Prawn Pili Pili toasted bruschetta drizzled with olive oil

Oven baked Cod Fillet clams, curly Kale in a pear cider cream sauce

Pan Roasted Chicken Breast Cooked in truffle oil with sautéed bacon, potato

£ leeks

Cauliflower Coriander seed & coconut curry (VG)
With poppadum's

Braised Shin of Beef Bourguignon with Dauphanoise potato

Iced coffee parfait with caramel sauce
Bread & butter Pudding with Custard
Baked vanilla cheesecake with red fruits

Salted caramel chocolate slice (VG)

Fine Cheese board with apple and cider brandy chutney