

# Dinner Menu

## CURTAIN UP!

Vine tomato and summer herb terrine with a balsamic reduction and basil pesto

Hot-smoked salmon stacked with a warm new potato salad, capers and dill with a pickled cucumber salsa

Flash-fried Scottish scallops with a turmeric and lemon beurre blanc and courgette spaghetti

House-smoked carpaccio of venison with a herb salad and port and pear chutney

## THE MAIN EVENT

Cannon of Scottish spring lamb char-grilled with a minted pea risotto, blanched asparagus and balsamic reduction

Medium-roast fillet of Aberdeen Angus beef with seared wild mushrooms, Drambuie jus and horseradish

Collops of Scottish venison haunch served pink on wilted bok choy with a plum and star anise jus

Char-grilled guinea fowl with Lyonnaise style potatoes and a ragout of green beans, vine tomato, black olives and basil

## THE FINALE

Orange and Drambuie scented crème brûlée with a cinnamon tuile

Dark chocolate terrine with marinated cherries and ginger crème anglaise

Grapefruit bavarois with an apple and mint sorbet

Mango and passionfruit parfait with a spiced plum compôte

Menu price £43.50 per person plus VAT