



MAIN COURSE OPTIONS

Seared sea bream on a crisp Provençale tartlet herbed gnocchi & essence of tomato

Pan seared fillet of Scottish salmon with crispy fried squid, gingered vegetables
Sweet chilli dressings

Roast maize fed chicken breast stuffed with traditional haggis, crisp potato cake
Braised savoy cabbage & bacon, lightly peppered Arran mustard cream

Cutlet & loin of lamb with a light herb & mustard crust, garlic & rosemary roast potato, ratatouille,
Aubergine puree and rosemary jus

Alan's world famous beef wellington with fondant potato glazed root vegetables & rich red wine jus

Roasted Venison loin in a chestnut glaze with spiced red cabbage, baked root vegetables & rosti potato

SWEETS & CHEESE

Cranachan done in a Big Bite style with our own secret shortbread

Taste of Scotland – tablet cheesecake served with Drambuie soaked raspberries, vanilla ice cream & toasted oat crumble

Alan's glazed lemon cheesecake with roasted mango, mango sorbet & lemon Anglaise

Iced honey & vanilla parfait with roasted strawberries and essence of whisky & strawberry sauce

A flavour of chocolate – hot dark chocolate fondant, milk chocolate & Jura whisky ganache &
white chocolate ice cream with chocolate tuille
(supplement applies)

Hot sticky toffee pudding with vanilla ice cream & lashings of toffee sauce

Steamed ginger bread pudding with caramel ice cream & orange compote

Coconut panacotta with champagne poached fruits

A selection of Scottish cheese & biscuits served with quince, walnuts grapes & celery flowers