



## **MAIN COURSE OPTIONS**

Seared sea bream with textures of cauliflower & lightly curried mussels

Pan seared fillet of Scottish salmon with a 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 & whisky cream

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

Crears world famous beef wellington with seasonal potatoes, 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**

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

Lemon shortcake with fresh Scottish raspberries & mango sorbet

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

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

Seasonal fruit & custard crumble done in Crears own unique style, served with vanilla ice cream

Flavours & textures of coconut & roses

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