



## **STARTER & INTERMEDIATE COURSE OPTIONS**

Trio of our home cured Scottish salmon terrine with lemon dressed beetroot & apple salad & horseradish crème fraiche

Roasted whisky cured salmon served with a poached langoustine ravioli & seafood essence

Seared sea bass with lobster & chorizo champ with a light pea velouté Ham

hock terrine with pickled beets & Dijon mustard emulsion

Timbale of neeps & tatties with haggis bonbons, Ayrshire bacon & parsnip crisps, whisky & peppercorn velouté

Slow cooked pork belly served with golden raisin, red onion confit and a lightly spiced caper jus

Goat's cheese agnolotti with forest vegetables, celeriac puree and essence of tomato

Collops of seasonal melon with basil poached berries & passion fruit jelly

Cream of carrot honey & ginger soup with Crème Fraiche Velouté of

butternut squash with goat's cheese & toasted pine nuts

Cream of artichoke with white truffle oil & crunchy bacon bits Wild

mushroom consommé with roasted mushroom

## **REFRESHER COURSE OPTIONS**

Roasted pineapple with lime sorbet & pineapple crisp

Fresh Scottish raspberries in pink champagne with dehydrated raspberries & raspberry sorbet