



## **MAIN COURSE OPTIONS**

Twice baked three cheese soufflé with cheese glaze, tempura spring onions & pickled roots

Seared sea bream with textures of cauliflower & lightly curried mussels

Pan seared fillet of Scottish salmon, served with gingered greens, lemongrass velouté with crispy fried squid, in a sweet chilli dressing

Roast free range chicken breast, mushroom stuffed leg, served with lightly pickled wild mushrooms roast leek finished with a duo of chicken & creamed mushroom sauces

Loin of lamb wrapped in Ayrshire bacon & herb mousseline served with minted greens, baby potatoes and rosemary jus

Beef wellington with seasonal potatoes, glazed root vegetables & rich red wine jus

Roasted Venison loin wrapped in a bacon chestnut farce served with spiced red cabbage, lightly pickled roots, squash fondant & puree, red currant jus

## **SWEETS & CHEESE**

Dark chocolate & caramel banana mousse with diary ice cream, caramelised banana sauce & glass tuille

Lemon cheesecake with crisp meringue, poached 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, served with a light custard & vanilla ice cream

Coconut panna cotta with champagne poached fruits

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

A trio of your favourite sweets can be done at a supplement