

**Sample Menu £30.00 per head
(excluding wine)**

**Warm salad of pan fried scallops, asparagus, & pancetta drizzled with chilli,
lime and garlic dressing.**

**carpaccio of beef with rocket parmesan & truffle oil
Grilled halloumi salad with lemon, mint & caper dressing**

**Seared sesame tuna loin served with marinated radish & ginger & herb
dressing.**

Layered game & chicken terrine with brioche toasts & gooseberry relish

.....

**Fillet of sea bass served with sicilian potato dauphinoise with capers,
artichokes, olives and wilted spinach**

**Herbed rack of lamb served with honey roasted parsnip cake, spring baby
vegetables & red wine jus.**

**(v) Filo parcel of aubergine, tomato, mozzarella and basil served with a
wild mushroom risotto and leaf salad**

.....

**Vanilla pannacotta served with a forest berry coulis
Hot chocolate pudding served with vanilla cream**

**Cheese plate with fresh celery, grapes, scottish oatcakes & selection of
biscuits**

.....

Tea Coffee Herbal Tea & petit fours