



5 Course Menu

AMUSE BOUCHE

Roasted Fig Wrapped in Prosciutto
Gorgonzola cheese and a walnut crumb

STARTER

Garlic and Thyme Calamari
Roasted chorizo and coriander emulsion

Roasted Vegetable Fritter
Pico de Gallo, avocado butter, pea puree and basil pesto

MAIN

Fillet of Beef with Red Wine and Port Jus
Roasted vine cherry tomatoes, soft herb, horseradish and potato rosti, chard leek

Pan-Fried Sea Bass
Crispy Lilliput capers, sweet potato and lime velouté, Egyptian dukkah and petit pois

Parsnip and Beetroot Gratin
Sweet potato and lime velouté, Egyptian dukkah and petit pois

PRE-DESSERT

Egg and Soldiers Meringue
Vanilla Chantilly, passion fruit yolk and charred pineapple soldiers

DESSERT

Dark Chocolate Brownie
Crunchy honeycomb, lime and lemon chocolate mousse

(Vegan alternatives available)

Vanilla Crème Bruleé

Scottish short bread and fresh berries

Sticky Toffee Pudding

Toffee sauce and clotted cream



(Vegan alternatives available)