

Function Dining 2022

Menu 3

Mushroom Velouté with Wild Garlic and Truffle Oil

Hot Smoked Salmon, Lemon Curd, Celeriac and Curly Endive

Ham Hock Terrine with Piccalilli and Warmed Individual Artisan Loaf



Roast Sirloin of Beef with Yorkshire Pudding and Pan Gravy

Confit Duck with Stornoway Black Pudding and Sweet Pickled Red Cabbage

Goats Cheese and Red Pepper Tartlet with Rocket and Onion Marmalade

— Chef's Selection of Vegetables and Potatoes —



Lemon Tart with Raspberry Coulis

Vanilla Crème Brûlée

French Brie, Organic Godminster Mature Cheddar and Kintyre Blue
served with Caramelised Red Onion Chutney and Arran Oatcakes



Coffee and Mints

£36.95 pp