

# Lunch Menu 2022

£27.95 pp

Chef's Soup of the Day

Honey Glazed Goats Cheese Salad with Baby Beetroot, Walnuts and Citrus Dressing GF

Pâté Maison served with Cumberland Sauce and Toasted Brioche

Classic Prawn Cocktail



Homemade Beef Steak Pie

Blackened Cajun Salmon with a Mango, Coriander and Red Onion Salsa GF

Classic Caesar Salad served with Bacon and topped with Grilled Butterfly Chicken Breast

Baked Asparagus and Sun Blushed Tomato Tartlet ✓

— Chef's Selection of Vegetables and Potatoes —



Pot au Chocolate with Black Raspberry Liqueur, Fresh Raspberries and Vanilla Ice-Cream ✓

Vanilla Panna Cotta with Blueberry Compôte and Biscotti

Warmed Apple Pie with Crème Anglaise and Vanilla Ice-cream ✓

Scottish and Continental Cheese Plate with Perthshire Oatcakes and Red Onion Chutney ✓



Coffee or Tea