

Sunday Luncheon Menu

To Start

Soup of the Day (V)
Scotch Broth

Chicken Liver Parfait
Apple Chutney and Perthshire Oatcakes

Salad of Hot & Cold Smoked Salmon
with a Lemon Crème Fraîche

Ayrshire Ham Hock Terrine
Toasted Brioche, Seasonal Leaves and Mustard Dressing

Main Course

Roast Sirloin of Heatherfield Beef
Roast Potatoes, Yorkshire pudding, Carrot & Swede and Roast Jus

Pan Seared Darnè of Shetland Salmon
Citrus Crust, Creamed Leeks and New Potatoes

Breast of Corn Fed Chicken
Creamed Potatoes, Buttered Greens and Pine Nut Cream Sauce

Risotto of Asparagus and Garden Peas (V)
White Truffle Oil and Parmesan Shavings

Puddings

Rich Dark Chocolate Fudge Cake
Raspberry Coulis and Vanilla Ice Cream

Baked Vanilla Cheesecake
Seasonal Berries and Fresh Cream

Selection of Dairy Ice Creams
Fresh Scottish Berries and Fruit Coulis

Selection of Fine Scottish Cheeses
Quince Jelly, Celery and Perthshire Oatcakes

Luncheon is £18 for any two courses and £24 for three courses, per person

Fresh Ground Stromboli Cappuccino and Espresso or Mysore Rich Cafetière Coffee and selected Teas, each served with Fudge £2.75

Please advise us of any allergies prior to ordering. Wherever possible we use organic British and sustainable produce and do not use genetically modified ingredients