



### Sample Group Lunch Menu

Chefs choice of soup, made with the freshest seasonal produce

Grilled mackerel bruschetta with a potato & watercress salad

Mini haggis parcels with whisky sauce

Chargrilled asparagus, mozzarella & plum tomatoes, served with a balsamic reduction

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Asparagus, artichoke, roasted pine nuts & blue cheese salad  
served with red onion chutney & lemon crème fraiche dressing

Classic spicy Italian sausage sautéed with fresh herbs & tossed with  
sun blushed tomatoes, red wine & penne pasta

Chicken & wild mushroom pie cooked with a Premier Cru Chablis

Grilled fillet of sustainable cod with a lemongrass butter & a salad of  
sugar snap peas, dill, chervil, chives, coriander & capers

Chargrilled chicken breast served with crushed potatoes, mange tout & a rosemary café au lait sauce

Burgers

Beef ~ Chicken ~ Lamb ~ Vegetarian

*Add French fries for £1.25*

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Tiramisu - classic Italian trifle made with Amaretto & coffee

Le Monde iced Cranachan with oat crumble topping

Chocolate mascarpone cheesecake served with vanilla ice cream

**3 COURSE SET MENU - £18.95 per person**