



### Sample Group Dinner Menu

Chefs choice of soup, made with the freshest seasonal produce

Tomato & parmesan tartlet finished with rocket leaves & basil dressing

Scottish hot smoked salmon & crab cakes served with a dill, caper & gherkin sauce

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Hand made tagliatelle finished with butter, spinach, nutmeg & black truffles

Pan fried sea bass fillets with seared cherry tomatoes, red peppers, green beans & mushrooms. Finished with a horseradish & chive crème fraiche dressing

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

Steaks (*£5 supplement*)

8oz Rib ~ 8oz Sirloin

*Steaks served with onion rings, mushrooms, oven roasted tomato & chips*

*Add peppercorn sauce £1.25*

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Rum & vanilla panacotta served with summer berry compote

Chocolate mascarpone cheesecake with vanilla ice cream

Le Monde iced cranachan with oat crumble topping

**3 COURSE SET MENU - £24.95 per person**