

Table D'Hôte Menu

Starters

Oak Smoked Breast of Chicken and Honey Roasted Fig Salad
With Rosemary and Lemon Dressing

Courgette and Roasted Green Pepper Soup
With Red Pepper Purée

Anti-Pasti

Selection of Salami and Cold Meats
With Music Bread, Olives and Parmesan

Gravadlax of Scottish Salmon
With Beetroot Dressing and Crème Fraîche

Mains

Char-Grilled Pork Chop
With Pear, Scottish Girolles and Chantenay Carrots

Roasted Fillet of Cod
On White Bean Cassoulet, with Button Onions and French Beans

Free-Range Breast of Chicken
With Crayfish, Broad Beans and Crushed Potatoes

Spinach Gnocchi
With Goats Cheese, Sun-Blushed Tomatoes and Courgette Tempura

Desserts

Pecan Pie
With Toffee Sauce and Vanilla Ice-Cream

Lemon and Lime Posset
With Limoncello Cream and Amaretti Biscuit

Poached Nectarine
With Caramel Ice-Cream and Almond Crumble

Blueberry Cheesecake
With a Ginger Nut Crumb and Red Berry Coulis