

Aperitif

Kir Royal

Starters

Mackerel with Shavings of Fennel,
Ruby Grapefruit and Light Caper Dressing

Crisp Parcel of Field Mushrooms
& Mascarpone Oregano with Lamb's Lettuce

A Bowl of Slow Roasted Tomato Soup
Laced with Pesto and Smoked Cheddar

Main Courses

Poached Organic Shetland Salmon
on Spinach, Red Pepper Relish and Beurre Blanc

"Coq au Vin"

Classic Chicken Braised in Red Wine and Mushrooms with Croutons

Courgettes & Spiced Cous-Cous,
Smoked Aubergine, Beetroots & Sultana Juices

Desserts

Vanilla Rich Pannacotta
and Red Fruit Compote

Hot Prune & Armagnac Soufflé
with Glenturret Whisky Ice Cream

A Plate of Scottish Cheeses
& Warm Oatcakes

Coffee and Tea with Tiffen
Optional extra at £1.75 per person