

## **SET MENU C**

£35 PER PERSON

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### **STARTERS:**

Scottish surf clams of the day

Steamed asparagus & soft poached duck egg **(v)**

Papaya, watermelon, serrano ham & goats cheese salad, citrus dressing

Seafood & chorizo risotto

### **MAINS:**

Breast of Chicken, chorizo crushed potatoes, balsamic & sunblush tomato dressing

Pan seared organic salmon fillet, roasted king prawn with honey & thyme braised little gems,  
parmesan & shallot cream

Chargrilled 8oz 21 day aged British fillet steak, grilled tomato  
roast portobello mushroom & homemade chips

Sweet roasted butternut squash risotto, sage, parmesan & orange oil **(V)**

Crispy Peking duck, spring onion, cucumber, rice pancakes & hoi sin

### **DESSERTS:**

Sticky Toffee pudding with honeycomb ice cream

Passion fruit & mango crème brûlée, sorbet & shortbread

Chocolate fondue - Marshmallow, strawberries & biscotti with a warm rich chocolate ganache

A selection of Farmhouse cheeses with red onion chutney and rough oatcakes

Please note that all menus are subject to change.

We cannot guarantee that our dishes do not contain nuts, or nut traces.