

Dunkeld Smoked Salmon with shallots and capers

Smoked Haddock Risotto

Breast of Wood Pigeon served on a pate crouton with wild mushrooms and a madeira sauce

Smooth Terrine of Chicken Livers with date chutney, cumberland sauce and toasted brioche

Cream of Carrot, Honey and Ginger Soup

Fillet of Sea Bream
with tomato, spinach, mussels. Purple majesty potatoes
and a white wine and chive sauce

Roast Breast of Gressingham Duckling with rosti potato, chestnuts, baby broad beans and a prune and apple sauce

Slow Cooked Feather Blade of Beef with creamed leeks, wild mushrooms, fondant potato, roast root vegetables and a red wine sauce