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**Starters**

Scallop tortellini served in a shellfish bisque with crispy chorizo and chorizo oil

Ploughman’s platter – mini pork pie, homemade pastrami, turkey galantine with cranberry & orange stuffing and piccalilli served with rye bread

Chicken satay skewer served with satay sauce, poppadums, pickled cucumber,

carrot salad with pomegranate

**Mains**

Poached salmon and crayfish tail with pea velouté, broad & edamame beans and sautéed potatoes

Lamb jalfrezi with pilaf rice, coriander & mint yoghurt, mango chutney and naan bread

Chicken ballotine stuffed with haggis mousse with a whisky and mushroom sauce served with creamy mashed potatoes and root vegetables

**Dessert**

Individual Tiramisu served with coffee sorbet and amaretti biscuits

Apricot and blueberry frangipane tart served with crème fraiche ice cream and blueberry compote

Dessert of the Day, please see your server for today’s special.

Cooked by Professional Cookery Level 6

**Starters £4**| **Mains £7** | **Desserts £4** | **3 Courses £15.00**