



## Saturday 11<sup>th</sup> March

### Dress Down Saturday Menu

#### Starters

Carrot, honey and butternut squash soup  
*(Topped with parsnip shavings)*

Campsie Glen smoked salmon, seared Scallop & Portland Crab  
*(Braeburn apple)*

Duck & orange Pate  
*(Cranberry chutney, toasted country bread)*

#### Mains

Roast fillet of stone bass  
*Lemon, Liliput caper, and pink peppercorn butter*

Slow cooked beef cheek  
*Lightly smoked mash, red wine jus, crisp fried shallots*

Wild mushroom lasagne  
*Truffle oil, parmesan crisp*

Lamb noisettes  
*Creamy potato gratin, redcurrant jus*

#### Sweet

Sticky toffee pudding  
*With banana ice cream & chocolate sauce*

Passion fruit posset  
*Toasted coconut meringue and coconut cookie*

Mull cheddar, Colston Basset, Brie de Meaux  
With apple chutney & Crieff oatcakes  
*(£2.00 supplement)*

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**2 courses including coffee £16**

**3 courses including coffee £20**