



CORPORATE SET MENU

45

Pre-Order Only

Confit Duck & Apricot Terrine

Mango Chutney, Ciabatta Croutes, Baby Herb Salad

Smoked Salmon

Endive, Lilliput Capers, Pickled Shallots, Katy Rodgers Crème Fraîche

Roast Beetroot Hummus (v)(vg)

Pistachio Dukkah, Pickled Roots & Watercress Salad, Rye Crisps

Lemon & Black Pepper Cod

Rosemary & Sea Salt Crushed Asparagus Potatoes,
Fine Beans, Lemon Butter Sauce

Beef Shin Osso Bucco

Confit Garlic Buttered Savoy, Parmesan
Creamed Potatoes, Port, Thyme

Butternut Squash, Harissa, Kale & Vegan Feta Feuille de Bric Strudel (v)(vg)

Herb Salad, Polenta Pont Neuf

Chocolate Mousse & Dark Chocolate Cup (v)

Griottine Cherries, Morello Cherry Puree

Raspberry & Toasted Almond Frangipane (v) (vg)

Raspberry Sorbet, Toasted Almond, Coconut Crumb

Glazed Lemon Tart (v)

Strawberry Compote, Clotted Cream

Cheese Selection (vg)

- Connage Highland Blue Cheese, Quince, Charcoal Cracker
 - Clava Brie, Green Grapes, Arran Oaties
- Kilbride Cheddar, Spiced Pear Chutney, Rye Croutons