

SETON'S

DINING ROOM

STARTERS

Heirloom tomato salad

Peach, almond and basil

House cured trout

Pickled cucumber and horseradish

Roast chicken and skirlie terrine

Mustard radishes

Leek and potato soup

Scottish girolles and chives

ROASTS

*All served with yorkshire puddings, skirlie, roast potatoes,
seasonal vegetables and gravy*

Roast sirloin of Aberdeen Angus beef from Midhill of Segget

Roast loin of pork from Mains of Blackford

Roast half chicken

MAINS

Crown prince squash rigatoni

Lemon and sage

Scottish halibut

Mussels, gnocchi, sprouting broccoli and cider cream sauce

SIDES

6

*Roast potatoes, Buttered hispi cabbage, Chunky chips,
Crushed neeps, Honey roasted carrots and parsnips*

2 courses 32 | 3 courses 39

If you have any food allergens or intolerances, please inform a member of staff about your requirements.

A discretionary service charge of 10% is applied to all bills.

SUNDAY ROAST

SETON'S

DINING ROOM

SOMETHING SWEET

Lemon meringue tart

Raspberry sorbet

Dark chocolate parfait

Popcorn cocoa nib tuille

Vanilla mousse

Cherry compote and white chocolate

Cheese selection

Grapes, chutney and oatcakes

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SUNDAY ROAST