



## **Lunch Menu** **Sunday 6<sup>th</sup> November**

Goats cheese and chestnut panna cotta  
salted chestnuts

Pressed lamb and rosemary terrine  
sweet and sour apricots

Seared fillet of North Sea cod  
puy lentil stew

Scotch Broth

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Roast ribeye of Aberdeenshire beef  
Yorkshire pudding, pan gravy

Supreme of chicken  
stuffed with Stornoway black pudding, grain mustard sauce

Pan seared sea bream  
cous cous, tomato and shellfish broth

Crowdie parcel  
orange reduction

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Sticky toffee pudding  
vanilla ice cream

Milk chocolate crème brulee  
ginger cookie

Custard tart  
burnt cinnamon ice cream

Selection of Scottish cheese  
homemade chutney, oatcakes

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Freshly brewed tea and coffee with homemade fudge

2 course and coffee £31.00  
3 course and coffee £35.00