



Seasonal Autumn menu

Wednesday 22nd October 2023

Amuse-Bouche - Wild Mushroom Consommé with Truffle Essence

A delicate, clear mushroom broth infused with the earthy aroma of truffle, served in a shot glass as a flavourful and warming start to the meal.

Starter - Roasted Beetroot and Goat Cheese Salad

Roasted golden and red beetroot slices, served with whipped goat cheese, candied walnuts, rocket, and a drizzle of balsamic reduction.

Fish Course - Pan-Seared Scottish Salmon with Pumpkin Purée

· Freshly pan-seared salmon fillet served on a bed of velvety pumpkin purée, accompanied by sautéed kale and crispy shallots.

Main Course - Sous Vide Venison Loin with Blackberry Reduction

Venison loin cooked sous vide to tender perfection, served with a rich blackberry reduction, roasted root vegetables, and a side of creamy mashed potatoes.

Dessert - Spiced Apple Tarte Tatin with Cinnamon Ice Cream

A twist on the classic Tarte Tatin, featuring caramelized spiced apples atop a buttery puff pastry, served with a scoop of homemade cinnamon ice cream.

Petit Fours and Coffee - Assorted Autumnal Petit Fours