

## **Restaurant Dinner Menu**

### **Starters**

Mussels with Mussel Flan, Celery Crème Anglaise and Celery Julienne with Ginger and Spinach	£12
Oysters Vol au Vent with Green Asparagus, Green Asparagus Cream, Puff Pastry and Black Olive Crumble	£13
Langoustine Tartare with Radish and Lime, Langoustine Spring Roll with Horseradish and Chives	£14
Scallops with Butternut Disks, Marinated Scallop, Orange Sauce and Chestnut Foam	£14

### **Mains**

Beef Ribeye with Shallot and Peppercorn, Garlic Purée, Lobster Béarnaise and Potato Puffs	£26
Lobster Ragout with Artichoke, Lemon, Champagne Bisque Sauce and Lobster Soufflé	£28
Turbot with Scallop, Crispy Potato with Potato Mousse and Caviar, Creamy Spinach and Vermouth Beurre Blanc with Fresh Herbs	£29
Seafood Platter with Condiments	£45 / £85 to share

### **Cheese Trolley**

A Selection of Premium French and Scottish Cheeses with Homemade Condiments and Crackers	£15
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### **Desserts**

Buttermilk and Vanilla Panna Cotta with Orange, Rhubarb and Fig, Cinnamon Crisps	£10
Paris-Brest with Hazelnut Praliné, Caramelized Poached Pear and Coffee Emulsion	£10
Chocolate Shortbread Tartlet with Dark Chocolate Cream, Caramel and Crispy Crème Brûlée Ice Cream	£12

**Please Inform Us of Any Dietary Requirements**