



DINNER CLUB

7pm | £45

Saturday 11th July
Scottish Chefs

STARTERS

Chicken Liver parfait on foccacia toast
topped with roasted nectarines

Heritage tomato, feta and watermelon salad
drizzled with garden mint and nasturtium

Twice baked smoked haddock souffle

MAINS

Pork koftas and toasted pecan coleslaw
with pickled cucumber and pitta bread

Roasted trout & cauliflower puree with roasted cauliflower
and tempura battered tiger prawn

Lentil & Beetroot loaf
with Strathdon blue cheese, roasted carrots & rosemary potatoes

SWEETS

Chocolate mousse & chocolate miso ice cream
with wild cherries soaked in sherry

Rhubarb and steamed ginger parfait
with poached rhubarb

Baked lemon tart
with Scottish raspberry compote & raspberry sorbet