

Gourmet 5 Course Sample Menu

Mise en bouche
Chilled Bloody Mary Soup

Loch Fyne “Braden Rost” –
Salmon cold smoked for a minimum of 12 hours then kiln
Roasted for 4 hours.

Served with Dill Mustard and Brown Bread.

Fillet of Chicken Manchego
Chicken breast sautéed in white wine and baked in a Passata and Manchego sauce
Served with a Pesto Tagliatelle

Home Made Brown Bread Ice-cream
With Amoretti biscuits

Selection of Cheeses
With Biscuits

Coffee.