



■■■ STARTERS ■■■

Hen`s Egg
Soy, Sweet Potato, Vegetable Jus

BBQ Prawn
Tomato, Tobiko

Anjou Pigeon
Cauliflower, Hazelnuts

■■■ MAIN COURSES ■■■

Highland Beef
Golf Ball Onions, Miso, Horseradish

Sea Trout
Cucumber, Smoked Eel

“Jacket” Potato
Fermented Tomato, Sour Cream, Truffle

■■■ DESSERTS ■■■

Curaçao Parfait
Blackberry, Vanilla

Peach
Thyme, Elderflower

Selection of Artisan Cheeses

Price: £55 per person

*Available for groups of 8 guests and over. All choices and dietary requirements must be confirmed five days prior to the event date.
Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate.
Please note this is a sample menu which is subject to change due to seasonality and produce availability.*