

MENU

STARTERS

Arbroath Smokie Cheesecake with rosemary biscuit, chicory, pear and herb dressing

VEGETARIAN STARTER

Beetroot Mousse and Jelly with seasonal leaves and chervil crème fraiche

MAINS

Roast Orkney Sirloin with parsnip mash, thyme carrot puree, vegetables, kale and red wine jus

VEGETARIAN MAIN

Baked Strudel of Butternut Squash with wilted spinach, forest mushrooms and red onion jam

DESSERTS

Taste of Citrus - lime & basil posset, caramelised lemon ripple tart and Galloway Lodge marmalade ice cream

Freshly Brewed Coffee with chocolate & malt whisky fudge
