

Starters

Sous Vide Scottish Salmon with preserved Lemon, Chilli and Herb, Oriental Salad and Chilli Jam

Pan seared Pigeon Breast, Dried Loganberries, Charred Baby Gem Lettuce, and Rowen Berry Sauce

Char-Grilled Haloumi, Oven Roasted Tomato with Chermoula and Wild Flower Baby Watercress (V)

Mains

Moroccan Tajin of Rare Breed Large Black Pork with Olives and Apricot, Aromatic Spices from Persia including Sumac, Rose Petals and Raz El Hanout served with Pearl Cous Cous

Perthshire Chicken Supreme filled with locally made Haggis, wrapped in Large Black Pig Bacon with Dewars 12 yr. Old Whisky Cream Sauce, Wilted Baby Spinach and Sweet Potato Mash

Baked Haddock filled with Nasturtium Crust, Edame Bean, Baby Onion and Lettuce A La Façoise, Spring Onion Mash with Lime Cream

Oven Roasted Large Flat Mushroom Topped with Roasted Artichoke, Peppers and Lady Mary soft cheese from Comrie, topped with a stuffed locally foraged Morel Mushroom filled with Tomato, Garlic and Herb (V)

Puddledub The Buffalo Farms Own Scottish Buffalo Rib Eye Steak, Honey Roasted Red Onion, Cherry Vine Ripe Tomato, Flat Mushroom and Cut Chips

Supplement £7

Dessert

Citrus Meringue Roulade filled with Lemon Cream with Mixed Berry Compote and Crushed Pistachio

Salted Caramel and Chocolate Tart with Pistachio Anglaise Chantilly Cream

Mixed Selection of Stewart Towers Ice Creams

An Array of Scottish and European Cheese presented on a Pink Himalayan Rock Salt Platter

