



Starters

Tomato, mozzarella salad, rocket pesto **V** **GF**
Chicken parfait, red onion chutney, ciabatta toast

Intermediate

Champagne sorbet course

Dressing of the Haggis

Mains

Braised blade of beef, root vegetables and potatoes **GF**
Butternut squash and vegetable Wellington

Desserts

Sticky toffee pudding with creme anglaise
Baked vanilla cheesecake and raspberry cream

Tea coffee and petit fours