



EVENT MENU 2024

STARTERS

COCKBURN HAGGIS

black truffle potato espuma, pickled turnips, heritage carrots crisps

ENDIVE SALAD

blue murder, walnuts, honey & truffle dressing

CHICKEN LIVER PARFAIT

smoked duck breast, kirsch cherries, crispy gingerbread

BEETROOT GRAVLAX

lemon purée, crispy capers, blue meat radish, fennel pollen croute

MAINS

BRAISED SCOTTISH BEEF

potato gratin, baby carrots, wilted spinach, red wine jus

FREE RANGE CHICKEN BREAST

sundried tomato stuffing, roast garlic mash, charred baby leeks

NORTH ATLANTIC COD

saffron parmentier potatoes, Scottish shellfish veloute, costal herbs

INNIS & GUNN SHALLOT TART TATIN

goats cheese curd, aged balsamic

DESSERTS

DUO OF MATURED SCOTTISH CHEESES

frozen grapes, mini oatcakes, Arran plum & apple chutney

BONHAM STICKY TOFFEE PUDDING

butterscotch sauce, Arran dairy vanilla ice cream

TRI OF CHOCOLATE MOUSE

honey mouse, sable biscuit, apple & toffee ice cream

GLAZED LEMON TART

crème fraiche, raspberries