

MENU ONE

STARTERS

served with a selection of breads and butter
Pumpkin soup and mushroom ravioli

or

Tian of crab and avocado with mango salsa

MAINS

served with side orders of mixed vegetables

Pave of aberdeen beef with fondant potato, wilted spinach and red wine sauce

or

Home made gnocchi with wild mushroom and truffle sauce

DESSERT

Lemon tart with raspberry coulis

£45.00 per guest

Selections to be provided 7 days prior to the event