

# THREE-COURSE MENU

**£45 PER PERSON**

Choose one item per section

*A glass of prosecco on arrival*

## STARTERS

### **Heritage Beetroot** (VG)

Ajo blanco sauce, almonds, grapes,  
apple, watercress & dill vinaigrette

### **Chicken Skewers**

Tikka spices, mint yoghurt

### **Argyll Smoked Salmon**

Toasted rye bread, Jersey butter & lemon

## MAINS

### **Miso Glazed Aubergine** (VG)

Shiitake mushrooms, ginger, chilli,  
sesame & sriracha sauce, served  
with sticky rice

### **Skewered Chicken Souvlaki**

Couscous salad, feta, flat leaf parsley,  
mint & yoghurt dressing

### **Tikka Sea Bass**

Saag aloo & cucumber raita

## DESSERTS

### **Vanilla Cheesecake**

Fresh mango, passion fruit  
& toasted coconut

### **Strawberry Pavlova** (V)

Baked meringue, fresh strawberries, Chantilly  
cream, vanilla ice cream, strawberry coulis

### **Dark Chocolate Delice** (V)

Salted caramel, Amarena cherry