

Post Lecture Supper Menu Monday 5th October

Starters

Borettane onion tarte tatin, late autumn leaves,
black pepper and raspberry dressing

Curried parsnip soup with country bread (gf*)

Mains

Chicken balmoral, whisky cream sauce, creamed potatoes,
roast roots (gf*)

Cheddar cheese soufflé, walnut, blue cheese and pear salad (gf*)

Desserts

Apple tart tatin, gingerbread ice cream

Scottish cheese plate, Strathdon Blue, Minger, Arran Whisky
Cheddar, Quince, grapes, oatcakes (gf*) (£4 supplement charge)

2 course £25 | 3 course £30

Other Dietary requirements can be catered for

(v) Vegetarian (v*) Vegetarian available on request (vg) Vegan

(vg*) Vegan available on request (gf) Gluten free (gf*) Gluten free available on request