



THE HONOURS GROUP BOOKINGS

STARTERS

PRESSED CONFIT DUCK & LENTIL TERRINE

Caramelised walnuts & poached pear

EYEMOUTH CRAB “MARIE ROSE”

Pickled kohlrabi & avocado cream

“WISHART’S BLEND”

SMOKED SHETLAND SALMON

Classic garnish

ARTICHOKE & LEEK SALAD

Warm poached egg, golden croutons & truffle dressing

MAIN PLATES

OX CHEEKS À LA BORDELAISE

Creamed potato & red wine sauce

ROAST FILLET OF HAKE

Spicy lentils & Chorizo, garlic pomme purée

MUSCADE PUMPKIN RISOTTO

Trompette mushrooms & walnut pesto

ROAST RUMP OF DORNACH LAMB

*Provençal vegetables, cocotte potatoes, olives,
confit shallot & thyme jus*

**DONALD RUSSELL DRY AGED STEAK
RIBEYE**

*Finished with a Madeira glaze, served with grilled vine
tomatoes & Béarnaise or red wine sauce*

(£15.00 supplement per person)

DESSERTS

COCONUT PARFAIT

Lemon cream

BANANA SOUFFLÉ

Mango & passion fruit sorbet

SPICED CHOCOLATE DÉLICE

Mandarin sorbet

SELECTION OF FARMHOUSE CHEESE