



**THE HONOURS
GROUP BOOKINGS**
£47.50 per person

STARTERS

SALAD OF GLAZED BEETROOT
Apple, Roquefort & pecan salad

TERRINE OF CONFIT RABBIT
*New potatoes, leeks, mustard dressing & toasted
sourdough*

SWISS CHEESE SOUFFLÉ
Creamed spinach & Mornay sauce

**‘WISHART’S BLEND’ SMOKED SHETLAND
SALMON**
Classic garnish

MAIN PLATES

ROAST FILLET OF STONE BASS
*Coco cannellini beans, fennel, tomato chutney, sauce
vierge*

GOAT’S CHEESE & ASPARAGUS TART
Yellow & red pepper piperade, mixed leaf salad

OX CHEEKS À LA BORDELAISE
Creamed potatoes, red wine sauce

**DONALD RUSSELL DRY AGED STEAK
SIRLOIN OR RIBEYE**
*Finished with a Madeira glaze, served with grilled vine
tomatoes & Béarnaise or red wine sauce*
(£15.00 supplement per person)

DESSERTS

WHITE CHOCOLATE MOUSSE
Strawberry sorbet, puffed rice, Verbena sauce

CARROT CAKE
Walnuts, mascarpone ice cream

SELECTION OF FARMHOUSE CHEESE