

Dinner Selector

'Mains'

Seared Venison Saddle Wrapped in Parma Ham, Spinach, French Beans, with Balsamic, Thyme & Port Wine Jus – Colcannon Creamed Potatoes

Baked Cajun Fillet of Salmon, Salad of crisp Rocket & summer Leaves, Cherry Tomatoes, Crème Fraiche, Crushed Lemon & Parsley Dressed Potatoes

Honey spiced Duck Breast, Sauté Potatoes, Shallot Plum Confit, Wilted Greens

Grilled Red Mullet, pan fried Pok Choy, Noodles, Cashew Nuts, Lemon Aioli

Brick Flattened Spicy Chicken Breast with fresh Mango, Papaya, Coriander & Sweet Chilli Relish, Scented wild Rice & seasonal Leaves

Roasted Fillet of Cod, Pesto Herb Crust Wrapped In Parma Ham, Served with a Crisp Polenta Cake, Tomato Carrot & Saffron Escabeche

Roast Trio of Halibut, Lemon Sole Fillet & King Prawns coated with a Fennel & Lobster Bisque.

Maize-Fed Chicken Breast stuffed with Pork, Sage & Onion filling, wrapped in Prosciutto, Garlic Infused Dauphinoise Potatoes

Portobello Mushroom & Stilton Stack with Summer Vegetable Ragout (V)

Rack of Caithness Lamb, Rosemary Red wine Jus, Risotto of Garden Pea's, Butternut Squash & Red Capsicum

Warm Goats Cheese Salad – sliced baby Potato's, Beetroot, Mango, Fennel & Green Beans (V)

Prestige