

DINNER MENU

STARTER

Italian Grazing Platter

Cold & Cured meats, Sun-blushed tomatoes,

mini mozzarella, olives, bread & dipping oils

MAIN

Roast Sirloin of Perthshire Beef served with yorkshire pudding, roast potatoes, and vegetables

DESSERT

Trio of Desserts

Lemon Posset, Mini Pavlova, Sticky toffee pudding

Tea & Coffee station will be available at the end of the meal

Alternative menu options will be provided to those who advised of any specific dietary requriements. Please ask the servers if you have queries or questions.