Traditional Scottish

Starter

Haggis, Neeps and Tatties with Whisky Sauce

Main

Roast Atlantic Salmon, Asparagus, Baby Potatoes and Bearnaise

Dessert

Cranachan, Salted Oats and Fresh Raspberries

£40pp

Private Chef Scott Forbes

Traditional Scottish

Starter

Stornoway Black Pudding Scotch Egg, Beetroot Ketchup and Fresh Leaves

Main

Chicken Balmoral, Mini Potato Fondants, Green Beans, Baby Carrot and Peppercorn Sauce

Dessert

Rhubarb and Custard served with Homemade Shortbread

£50pp

Private Chef Scott Forbes

Traditional Scottish

Starter

Smoked Salmon, Avocado, Watercress and Pumpkin Seed Salad

Main

Individual Venison Wellington, Potato Dauphinoise, Roasted Root Veg and Onion Gravy

Dessert

Classic STP
Treacle Caramel, Clotted Cream and Spun Sugar

£70pp

Private Chef Scott Forbes

Sunday Brunch

Cold Options

Apple and Coconut Bircher, Maple Syrup and Raisins
Selection of Fresh Meats/Cheeses
Granola Pots, Greek Yogurt, Fresh Berries

Main

Traditional Scottish Breakfast
Fresh Pastries
Eggs on Sourdough Toast

£25pp

Private Chef Scott Forbes