



## AUTUMN DINNER MENU

Saffron risotto balls with parmesan and chive mayonnaise

Roasted butternut squash tortellini with sage, lemon and chestnut butter, and garlic and tomato focaccia

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Grilled butterfly chicken breast with a classic chasseur sauce, fondant potatoes and seasonal vegetables

Poached paupiettes of plaice with salmon mousse, white wine and dill sauce, new potatoes and seasonal vegetables

Ballotine of duck leg with prune stuffing an orange glaze, new potatoes and glazed button onions

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Profiteroles with vanilla cream and a warm chocolate sauce

Raspberry mousse (bavarois) with oat cranachan topping and raspberry sauce

**£19.00 per person**

Cappuccino, latte or espresso £1.95

If you have a food allergy or intolerance please speak to the Restaurant Manager. Prices include VAT.