

murder mystery

STARTER

*Cream of Tomato & Basil Soup, Sourdough, Netherend Butter
Lemon & Thyme Chicken Terrine, Pickled Papaya, Pomegranate Dressing
Dunkeld Smoked Salmon, Beetroot & Grapefruit Salad, Dill Sabayon*

MAINS

*Pan Roasted Chicken Supreme, Tarragon Mash, Apricot & Pancetta Cream Sauce
Slow Braised Beef Shin, Dauphinoise Potato, Port & Redcurrant Reduction
Pan fried Seabass, Fondant Potato, Sauce Vierge*

(All served with herb butter carrots & tender stem)

*Gnocchi Al Forno, Baked Gnocchi with Herb De Provence & Cherry Tomato
Sauce.*

DESSERTS

*Triple Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce
Mixed Berry Eton Mess
Black Forrest Cheesecake, Berry Compote*

V VEGETARIAN VE VEGAN | GF* GLUTEN FREE AVAILABLE
PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR FOOD ALLERGENS
PLEASE PRE-ORDER ALL COURSES 4 WEEKS PRIOR TO YOUR EVENT.
NON-REFUNDABLE FULL PAYMENT DEPOSIT REQUIRED AT BOOKING.
MUST BE 18 YEARS OR OLDER
CREDIT OR DEBIT CARD PAYMENTS ONLY, WE DO NOT TAKE CASH IN THE HOTEL
DISCOUNTED BED AND BREAKFAST RATES ARE AVAILABLE.