



## Dinner Selection

*A three-course seated dinner can be served either in the restaurant (subject to availability) or in a private room (additional charge for private dining room may apply).  
All menus include half a bottle of mineral water per person*

***Please choose the same item per course for all guests in your group***

**Set Menu One  
Three-course Lunch or Dinner  
£37.95 per Person**

**Starter**

Soup of the Day

Buffalo Mozzarella and Heritage Tomato with Basil

Baked Aubergine with Grilled Goat's Cheese

**Main Course**

Roast Corn-fed Chicken with Rosemary and Roast Potatoes

Scottish Organic Salmon with Steamed Broccoli, Garlic and Chilli

Grilled Seasonal Vegetables with Halloumi Cheese (V)

**Dessert**

Vanilla Crème Brûlée

Dark Chocolate Fondant with Vanilla Ice Cream

Selection of Ice cream and Sorbets

Tea and Coffee



**Set Menu Two**  
**Three-course Lunch or Dinner**  
**£42.95 per Person**

**Starter**

Roast Chicken and Avocado Salad with Almonds and Parmesan

Burrata Pugliese with Seasonal Grilled Vegetables

Calamari with Mayonnaise and Garlic

**Main Course**

Casterbridge 300g Ribeye Steak with Rocket and Parmesan

Sea Bass with Avocado and Tomato

Artichoke Ravioli with Butter, Thyme and Parmesan (V)

**Dessert**

Chocolate Torte

Selection of English Cheeses with Biscuits

Selection of Ice Cream and Sorbet

Tea and Coffee