Function Menu 2 - 2026

Roast Tomato and Basil Soup with Herb Croutons [V]

Warmed Goats Cheese Salad, Baby Beetroot, Walnuts with Honey, Citrus and Mustard Dressing [GF]

Maize Fed Suprême of Chicken wrapped in Parma Ham served with a White Wine, Mushroom and Tarragon Sauce

Grilled Fillet of Shetland Salmon with Lemon and Parsley Butter [GF]

Baked Red Pepper with Roasted Vegetables, Mature Cheddar Cheese and Toasted Pine Kernels [V]

Chef's Selection of Vegetables and Potatoes

Panna Cotta with Mixed Berry Compôte and Fruit Coulis

Rich Chocolate Tart with Vanilla Ice-cream

Coffee and Mints

We kindly request a pre-order five days prior to your arrival.

Sample menu subject to seasonal changes