



# Corporate Dinner Menu - Day 2

## To Begin

**Twice Baked Saint Andrew's Cheddar Cheese Souffle (V) (NGCI)**  
cauliflower & vanilla puree, with smoked pancetta

**Herb Fed Chicken Terrine (NDCI)**  
baby pears, pickled walnuts & goats' cheese

**Soup of the Day (V) (VG)**  
barley risotto with roasted spiced pumpkin

## Main Event

**Steak Pie**  
short crust pastry, local braised beef served with chips and gravy

**Crispy Fried Buttermilk Chicken Burger**  
marinated chicken fillets, with curry spices, baby gem lettuce,  
tomato, pickles, chipotle mayonnaise & chips

**Roast Cauliflower (V) (VG) (NGCI)**  
cauliflower cheese, cauliflower couscous with squash & wilted greens

## Dessert

**Scottish Oats Apple Crumble (V)**  
with warm bay leaf custard

**Pear Tart Tatin**  
with roquefort & pickled walnut ice cream

**Blood Orange Posset**  
granite, blood orange jelly & orange shortbread

### ALLERGENS & INTOLERANCES

V - Vegetarian **Upon Request** VG - Vegan **Upon Request**  
NGCI - Non Gluten Containing Ingredients **Upon Request**  
NDCI - Non Dairy Containing Ingredients **Upon Request**

Our kitchens handle numerous ingredients and allergens and whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free.