MENU
FORMAL HALL | 17\textsuperscript{TH} JANUARY 2020

——

STARTER
Smoked haddock bonbon with pea puree,
lemon dressing and micro herbs
(Fish, Gluten, Egg, Milk)

Spinach Arancini with pea puree,
lemon dressing and micro herbs
(Gluten, Milk, Egg)

MAINS
Pressed infused pork belly with green beans, sesame roasted carrots,
anna potatoes and minty herb oil
(Sesame)

Open ravioli with minty herb oil,
vegetable ratatouille with a basil and quinoa crumb
(Gluten)

DESSERT
Trio of chocolate truffle cake
with raspberry sorbet and pickled raspberries
(Soya, Milk, Egg, Gluten)

——
MENU
FORMAL HALL | 21st JANUARY 2020

—

STARTER
Ham hock, leek and pistachio terrine
with spicy red onion chutney, leaves and ciabatta
(Nut, Gluten)

Vegan terrine
with spicy red onion chutney, leaves and ciabatta

MAINS
Gilt head bream
with dill, spinach and brown shrimp risotto
(Shellfish, Fish)

Roasted squash slices
with dill and spinach risotto with garlic oil

DESSERT
Liquorice and blackcurrant torte
(Milk, Gluten, Egg, Sulphites, Soya)
MENU
BURNS NIGHT FORMAL HALL | 24TH JANUARY 2020

---

STARTER
Scotch broth
(Gluten, Celery)

Vegetarian broth
(Gluten, Celery)

MAINS
Haggis with neeps and tatties
(Gluten)

Vegetarian haggis with neeps and tatties
(Nuts, Peanuts) Vegan

DESSERT
Cranachan
(Gluten, Sulphites, Milk)
MENU
CHINESE NEW YEAR FORMAL HALL | 28TH JANUARY 2020

---

STARTER
Chilli spare ribs with Chinese cabbage salad
(Fish, Soya, Sesame, Gluten)

Vegetable dumpling with Chinese cabbage salad
(Soya, Sesame, Gluten)

MAINS
Seabass fillet with a warm rice noodles
and vegetable chow mein
(Fish, Soya, Gluten)

Tofu with warm rice noodles
and vegetable chow mein
(Soya, Gluten)

DESSERT
Egg custard tart
(Egg, Milk, Gluten)
---
MENU
FORMAL HALL | 31ST JANUARY 2020

——

STARTER
Warm smoked mackerel fillet
with horseradish potato salad and beetroot and lemon infused oil
(Fish, Milk, Egg, Mustard)

Thyme and sautéed wild mushrooms on ciabatta
with horseradish potato salad and beetroot and lemon infused oil
(Gluten, Milk, Egg, Mustard)

MAINS
Braised feather blade steak
with wholegrain mustard mash, carrot puree,
green beans, roasted cauliflower & jus
(Sulphites, Mustard)

Roasted vegetable wellington with
wholegrain mustard mash, carrot puree, green beans, roasted cauliflower
and tomato sauce
(Gluten, Egg, Mustard)

DESSERT
Chocolate and pistachio tart
with pistachio crumb, mint syrup, chantilly cream
(Milk, Soya, Gluten, Egg)