

Canapés (choose 3 for £3)

Caramelised onion tartlets with goats' cheese and thyme

Garlic prawns

Smoked salmon, caviar and cream cheese crostinis

Chicken liver crostini

Tiny cheese, onion and olive scones with goat's cheese

Mini potato and pea samosas with mango chutney

First course (£6)

Onion and thyme soup with onion bhajis

Spinach veloute soup with goat's cheeses quenelles

Crisp wild mushroom risotto with mozzarella

Cannelloni of spinach, pine nuts and ricotta with semi-dried tomatoes

Fried mackerel with champ potato and black pudding

Salad (£4)

Salad of avocado and crab with grapefruit dressing

Warm leeks with vegetable vinaigrette

Charred pepper and tomato salad with grilled ciabatta

Honey glazed root vegetable salad, walnut paste and horseradish fraiche

Marinated vegetables with soft cauliflower cream

Sorbet (£2)

Mango

Lime and basil

Lemon and thyme

Apple

Main course (£12)

Stuffed sea bass with tomato salsa

Herb crushed lamb with peas, broad beans and smoked bacon

Spring chickens with baby pak choi in sweet-sour sauce

Pan freid duck breasts with blackcurrent sauce

Lasagne with a filling of creamy goat's cheese, zesty salas verde and seared cherry tomatoes served with courgette noodle tangle and cheese fritters

Dessert (£6)

Fresh apple parfait

Soft chocolate pudding

Warm mini Dundee cakes with whiskey sabayon

Rhubarb cheesecake with rhubarb compote

Iced pear parfait with sweet strawberries

Cheese and biscuits (£4)

Selection of continental cheeses

Selection of local cheeses

Selection of English chesses

Coffee/tea with homemade choccolates (£2)

Choice of three coffees and three teas with homemade chocolates