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## THORNTON / EXEC SUITE

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### CANAPÉS

Smoke salmon and caviar bilini  
Black pudding fritters  
Broccoli and gruyère crostini

### STARTER

Haggis, neeps and tatties on crisp savoury tartlet with malt whisky reduction

### SOUP

Spiced pumpkin and butternut squash soup with crème fraîche

### MAIN COURSE

Mustard and maple coated chicken with parsnip dauphinoise and natural pan juices

Poached trout fillets with ratatouille, crushed baby potatoes and chive beurre blanc

### DESSERT

White chocolate and vanilla panna cotta with balsamic berries and fruit purée

Chef's selection of Scottish and French cheese with savoury biscuits and house chutney

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## VEGETARIAN OPTION

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### STARTER

Vegetarian haggis, neeps and Tatties on crisp savoury tartlet with malt whisky reduction

### SOUP

Spiced pumpkin and butternut squash soup with crème fraîche

### MAIN

Woodland mushroom, spinach and ricotta cannelloni with rocket salad

### DESSERT

White chocolate and vanilla panna cotta with balsamic berries and fruit purée