



THORNTON / EXEC SUITE

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

VEGETARIAN OPTION

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