



Dinner Menu A

Mixed Leaf Salad

Mixed Leaf Salad with Mozzarella, Fresh Mint, Peach and Prosciutto Ham, with an Olive Oil and Lemon Dressing

Roast Leg of Lamb

Roast Leg of Lamb studded with Garlic and Rosemary, served with Dauphinoise Potatoes and Baby Plum Tomato and Broad Bean Stew

Gingered Kiwi Fruit

Slices of Kiwi Fruit and Orange Segments in a ginger syrup served with Vanilla Ice Cream

Cheese Board

A Selection of Cheeses served with Crackers, Grapes, and Local Colonsay Honey

Coffee or Tea & Petits Fours



Dinner Menu C

Smoked Salmon

Smoked Salmon Flakes served on a bed of Mango and Avocado Salsa, Salad Leaves with Herb Oil and Balsamic Syrup

Smoked Chicken

Smoked Chicken Breast cooked in a Casserole with Baby New Potatoes, Turnips, Onions, Carrots, Sweetcorn and French Beans

Berries, Shortbread & Chantilly Cream

Raspberries, Strawberries and Blueberries soaked in Elderflower Cordial and Mint, and served with Shortbread and Chantilly Cream

Cheese Board

A Selection of Cheeses served with Crackers, Grapes, and Local Colonsay Honey

Coffee or Tea & Petits Fours



Dinner Menu E

Ham Butter

Smoked Ham Hock Butter in a Terrine and served with Hot Toast

Scottish Fillet Steak

Prime Fillet Steak served with Potato, Herb and Olive Oil Stacks, Garlic Mushrooms, and Roasted Red Onion with Thyme Butter

Chocolate Brownies

Chocolate Brownies with Crystallized Ginger, Pecans and Sour Cherries served with Crème Fraiche

Cheese Board

A Selection of Cheeses served with Crackers, Grapes, and Local Colonsay Honey

Coffee or Tea & Petits Fours