

Restaurant 47

Table D'hôte Menu

Tomato, Roasted Red Pepper and Basil Soup

Chef's Chicken Liver Parfait served with Cumberland Sauce and Toasted Brioche

Grilled Goats Cheese Salad with Baby Beetroot, Herb Croutons and Balsamic Dressing

Fan of Seasonal Melon with Parma Ham and Fresh Figs



Breaded Suprême of Chicken stuffed with Haggis served with a Peppercorn Sauce

Confit Duck with Stornoway Black Pudding and Sweet Pickled Red Cabbage

Herb Crusted Fillet of Salmon served with a Dijon Mustard and White Wine Sauce

Grilled 8 oz Sirloin Steak with Mushroom and Tomato served with a Green Peppercorn and Cognac Sauce

V Goats Cheese and Red Pepper Tartlet with Rocket and Onion Marmalade

— Chef's Selection of Vegetables and Potatoes —



Strawberry Meringue Glacé

Fresh Strawberries, Crushed Meringue, Vanilla and Strawberry Ice-creams, Strawberry Sauce

White Chocolate Cheesecake with Blueberry Compôte and Fresh Cream

French Brie, Drumloch Cheddar and Stilton served with Caramelised Red Onion Chutney and Arran Oatcakes

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice-cream



Coffee and Mints

£29.25 pp inc

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu.

Allergen Information is available please ask.