



Vegetarian Options

Hand rolled ricotta, spinach and lemon cannelloni

served with buttered new potatoes and broccoli hollandaise

Roasted Ayrshire beets and feta tart

with a spiced beetroot relish, roasted Ayrshire beets, crumbled feta and crisp garden salad

Portobello mushroom and goats' cheese wellington

served with buttered spinach and an Arran mustard cream, new potatoes and seasonal vegetables

Oven-baked filo pastry flan

filled with roasted Mediterranean vegetables and aged parmesan, served with fresh basil and rocket pesto, spiced aubergine puree and Lyonnaise potatoes

Glazed pumpkin and spinach tortellinis

finished with a parmesan cream sauce, chives and herb brioche crumbs, served with a trio of seasonal vegetables

Roasted red onion and goats' cheese tart

served with a warmed Waldorf salad and dauphinoise potatoes

Bubble and squeak

Arran Blue cheese and Ayrshire leek bubble and squeak cakes, served with creamed leeks, broccoli and chantenay carrots

Creamy wild mushroom and Boretaine onion risotto

Finished with mascarpone, white truffle oil and parmesan shards