



## STARTERS

### **Half dozen Loch Fyne Oysters**

*With a shallot & champagne vinaigrette*

### **Creamy Baked Whole Camembert with Garlic, Rosemary & Honey**

*Served with crusty French bread and caramelised red onion dressing.*

### **Eyemouth Lobster & Asparagus Salad with Truffle Oil**

### **Pan Seared Scallops with Spanish Chorizo**

*With a champagne sauce*

## MAIN COURSE

### **Saddle of Scottish Venison**

*With shallots & a spiced redcurrant jelly served with a port wine jus & a selection of freshly prepared vegetables*

### **Whole Scottish fillet of Beef for two sliced & presented with Tiger Prawns**

*Roasted vine tomatoes with a hint of cafe de Paris butter & freshly prepared vegetables.*

**'Fruit de Mer' Seafood Sharing Platter** *Eyemouth lobster, large tiger prawns, freshly dressed Eyemouth crab, Scottish smoked salmon, caviar all served with a bloody mary dressing & a crisp mixed salad*

### **Oven Baked Wild Mushroom Risotto**

*With parmesan and truffle oil*

## DESSERTS

### **Mixed Forest Berry Pavlova**

*Served with Luca's vanilla ice cream*

### **Extra Chocolaty Profiteroles**

*Served with our own Golden Drop whisky ice cream*

**3 specially selected French cheeses from the renowned Ian Mellis cheese monger**

