



50th Birthday Supper, Wednesday 1st July
The start of our 50th birthday celebrations!

Five Classic Pipe of Port dishes
Paired perfectly with 5 quality wines.

Toast to the Pipe!

Glass of Champagne & Chef's Canapé Selection

A Nod to our Pies

Trio of Puff Pastry Vol-au-vents

Steak and Kidney, Chicken and Chestnut, Pulled Pork and Plum

Served with Roasted Carrot and Honey Puree

An Ode to Tradition

Beef & Haggis Wellington

Individual Beef and Haggis Wellingtons in Golden Puff Pastry, Dauphinoise Potatoes, Roasted Root Vegetable Hash and a Rich Red Wine Demi-Glaze

Freshen Up

Champagne Sorbet to Cleanse the palette

A Sweet Note

Lemon Meringue Cheesecake

Layered with house lemon curd, vanilla cheesecake, Crushed Biscuit and topped with Meringue and

Freeze-dried Raspberries

Final Hurrah

Cheese & Port

Filter Coffee & Chocolates

£90 per person, Booking Essential