



## **Sharing Menu**

***(Bespoke menus are available upon request)***

### **To start**

Scottish Seafood Sharing platter

*Hot and cold Belhaven smoked salmon, dressed Eyemouth crab and Brandade, trout pate, served with home baked granary bread, mayonnaise and lemon wedges, salad of rocket, Baby Gem and Croutons*

Or

Vegan Option

*Charred Spring Vegetables, smoked tomato puree, red onion jam, puffed rice*

### **The Main Event**

To be carved at the table & shared

*Roasted sirloin of Shaw's Scotch beef served with garlic & rosemary roasted new potatoes  
Kale, sundried tomato, black olives & pinenut salad  
Heritage carrots with dill & olive oil dressing*

*Bearnaise Sauce, Salsa Verde, English mustard*

or

Vegan Option

*Slow cooked & seared Bowland celeriac steak, wild mushrooms, green bean & hazelnut fricassee*

### **Dessert**

Handmade mini dessert sharing boxes

*Orde's Lemon posset, Valrhona brownie, macaroon, salted caramel choux, Border raspberry mousse,  
Laprig apple and cinnamon pastille*

or

Vegan Option

*Chocolate and tofu mousse, honeycomb, flaked almonds, poached apricots*