

Le Caveau

RESTAURANT

Evening Menu

(Available Tuesday -Friday 6.30pm-8.30pm)

(Saturday 5pm-8.30pm)

Two courses from £39.00 or

Three courses from £49.00

Starters

Korean fried pheasant, lemon mayonnaise.

Seared King Scallops, grilled haggis, mushroom aioli.

Pigs in blankets, maple and mustard glaze, sage emulsion, crispy onions.

Grilled goats cheese, slow roasted tomatoes and red peppers, balsamic dressing.

Gin and citrus cured salmon, sauce Gribiche.

Main Courses

Slow cooked beef cheek, blue cheese mash, leeks, red wine jus.

Pan roasted fillet of seabass, hash brown, saffron and lemon sauce.

Ballotine of turkey, apricot and rosemary stuffing, pig in blanket, cranberry relish,
natural jus.

Wild mushroom and pearl barley risotto, crispy brie, lemon and thyme beurre blanc.

Roasted venison haunch squash puree, sauteed sprouts and chestnuts, cider jus.

Desserts

Traditional Christmas pudding, rum sauce.

Orange burnt Basque cheesecake, mulled cranberry compote.

Dark chocolate, whisky and Tunnocks torte, Buckfast ice cream.

Trio of Cheese from The Courtyard Dairy.