


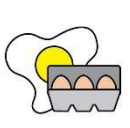
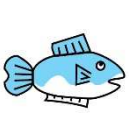


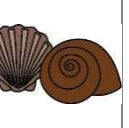
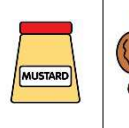
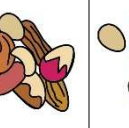
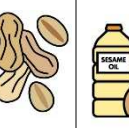
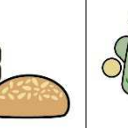
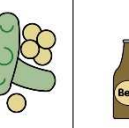






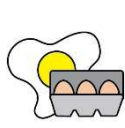
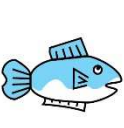


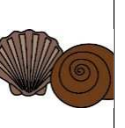
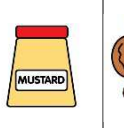
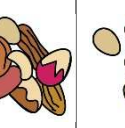
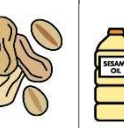
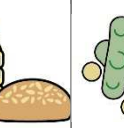
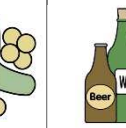
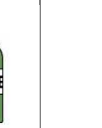
## DISHES AND THEIR ALLERGEN CONTENT -Dinners

DISHES														
Starters	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Chicken liver parfait with toasted brioche and caramelised onion chutney	YES	YES WHEAT		YES			YES							YES
Smoked chicken Caesar salad with kalamata olives, artichoke and orange. Parmesan shavings	YES	YES WHEAT		YES	YES		YES							YES
Tian of haggis, neeps and tatties with haggis bon bon and whisky sauce		YES WHEAT BARLEY					YES							YES
Pressed ham hock with sun blush tomato, parsley with piccalilli	YES	YES WHEAT		YES					YES					YES
Chicken and wild mushroom terrine with spiced beetroot chutney and truffle dressed leaves				YES			YES		YES			YES		YES
Greenland prawn, lime and fennel salad with pickled samphire. Micro herbs and citrus emulsion	YES		YES	YES										
Seared tuna Nicoise with quail's egg, black olive and tomato tapenade, dressed green bean salad				YES	YES				YES					YES

Review date: April 2020

Reviewed by: Scott Girvan

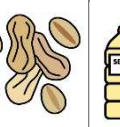
## DISHES AND THEIR ALLERGEN CONTENT -Dinners

DISHES														
Starters	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Loch Fyne smoked salmon and trout with grapefruit and caper, herb leaves and cornichon relish					YES									YES
Sea bass fillet with smoked paprika ratatouille, red pepper coulis and pesto quenelle	YES				YES		YES		YES					
Rocket, buffalo mozzarella and heritage tomatoes with basil oil and rosemary focaccia		YES WHEAT					YES							YES
Galia melon, watermelon with strawberry and black pepper. Rocket and olive dressing	NO ALLERGENS													
Roasted beetroot and Capricorn goats' cheese with burnt asparagus spears. Granny smith apple with honey, thyme and beetroot essence							YES							YES

Review date: April 2020

Reviewed by: Scott Girvan

## DISHES AND THEIR ALLERGEN CONTENT- Dinners

DISHES														
SOUPS	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Roasted plum tomato and borlotti bean with pancetta crisp	YES													YES
Cream of roasted red pepper	YES						YES							
Butternut squash with sage and parmesan crumble	YES	YES WHEAT					YES							
Minestrone	YES	YES WHEAT												
Traditional Scotch broth	YES	YES BARLEY												
Carrot and coriander with roasted garlic sippets	YES	YES WHEAT												
Sweet potato and red pepper	YES											YES	YES	
Cock-a- leekie	YES													




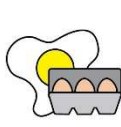
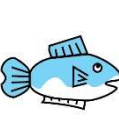
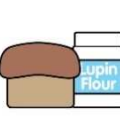


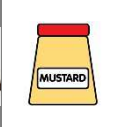

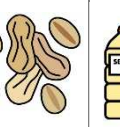
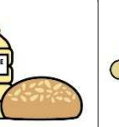
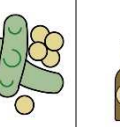

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You can find this template, including more information at [www.food.gov.uk/allergy](http://www.food.gov.uk/allergy)




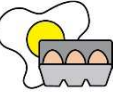
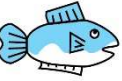
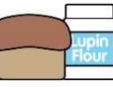








## DISHES AND THEIR ALLERGEN CONTENT -Dinners

DISHES														
SOUPS	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Cream of leek and lemon	YES						YES							
Garden pea and mint	YES													
Chicken and vegetable broth	YES	YES BARLEY												
Cream of wild mushroom with roasted garlic croutons	YES	YES WHEAT					YES							
Lentil and bacon with parsley	YES													YES

Review date: April 2020

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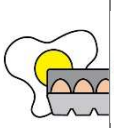
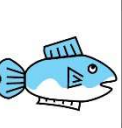
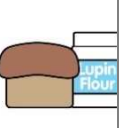






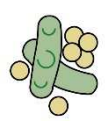

## DISHES AND THEIR ALLERGEN CONTENT- Dinner

DISHES														
Sorbets	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Green apple and Calvados sorbet with granita				YES										
Lemon sorbet with lime granita				YES										
Champagne sorbet				YES										YES
Strawberry and black pepper sorbet				YES										
Gin and elderflower sorbet				YES										
Raspberry sorbet				YES										
Mango sorbet				YES										





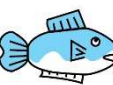
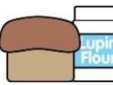








Review date: April 2020

Reviewed by: Scott Girvan

## DISHES AND THEIR ALLERGEN CONTENT- Dinner

														
Main	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Dill and tarragon crusted fillet of Scottish salmon with baked fennel, dauphinoise potatoes and seasonal greens. Smoked salmon and chive sauce		<b>YES WHEAT</b>			<b>YES</b>		<b>YES</b>							
Pan seared fillet of sea bass, sautéed samphire and edamame beans, chorizo roasted new potatoes with a tomato and dill cream					<b>YES</b>		<b>YES</b>						<b>YES</b>	
Lemon and parsley baked Atlantic cod fillet with bubble and squeak, wilted greens and Lilliput caperberries. Tomato fume		<b>YES WHEAT</b>			<b>YES</b>									<b>YES</b>
Roast breast of guinea fowl with pancetta crisps, crushed rosemary potatoes, petit ratatouille and red wine jus	<b>YES</b>						<b>YES</b>							<b>YES</b>
Suprême of Gressingham duck with spiced caramelised plums, potato fondant, baked cauliflower, smoked sweet potato puree, cherry and a chocolate jus							<b>YES</b>							




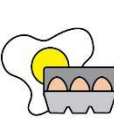
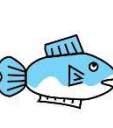
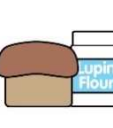


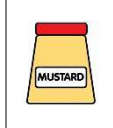

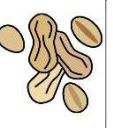
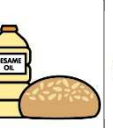


## DISHES AND THEIR ALLERGEN CONTENT- Dinner

DISHES														
Main	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Seared suprême of Scottish corn-fed chicken with Puy lentils, roasted squash and red pepper, cocotte potatoes and caramelised onion jus							YES							
Seared collop of Scottish beef fillet with baked balsamic onions, truffled wild mushrooms and creamed mash. Red wine and port pan juices							YES							YES
Marmalade-crusted loin of Scottish lamb with pressed rooster potato terrine. Pea, mint, edamame bean and aubergine melange with a port and blackcurrant jus		YES WHEAT					YES						YES	YES
Thyme and honey crusted smoked Scottish venison loin with heather honey glazed beets and roots, red berry mash and a gin and juniper jus							YES							YES

Review date: April 2020

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## DISHES AND THEIR ALLERGEN CONTENT - Dinner



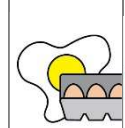

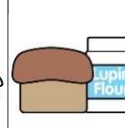




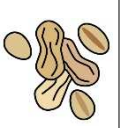

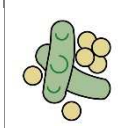

DISHES														
Main	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Root vegetable pressé, caramelised red onion chutney, filo crunch, chestnut crumble, crushed potatoes and onion sauce		YES WHEAT								YES CHESTNUT				YES
Roast squash, pease pudding, spiced roast cauliflower, crispy shallots, potatoes and seasonal vegetables		YES BARLEY					YES							
Sweet potato, cashew and apricot chutney tart with a tomato and pepper coulis. Served with seasonal vegetables and potatoes									YES	YES ALMONDS CASHEW WALNUTS MAY CONTAIN OTHER NUTS	YES	YES		YES

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## DISHES AND THEIR ALLERGEN CONTENT- Dinner

														
Dessert	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Sticky date and toffee pudding with Madagascan vanilla ice cream and whisky butternut sauce		<b>YES WHEAT</b>		<b>YES</b>			<b>YES</b>							
Raspberry and white chocolate crème brûlée with Scottish shortbread		<b>YES WHEAT</b>		<b>YES</b>			<b>YES</b>							
Baked Italian meringue with vanilla cream, fresh berries, fudge pieces and salted toffee drizzle		<b>YES WHEAT</b>		<b>YES</b>			<b>YES</b>							
Vanilla and cardamom poached pear with passion fruit ice cream. Spiced mango and lime coulis and a coconut tuile		<b>YES WHEAT</b>		<b>YES</b>			<b>YES</b>							
Fresh fruit and berry terrine with clotted cream ice cream and strawberry jus				<b>YES</b>			<b>YES</b>							
Brandy alexander chocolate pot with burnt orange marmalade and an almond and rosemary biscuit		<b>YES WHEAT</b>		<b>YES</b>			<b>YES</b>							
Artisan cheeseboard- cheddar, blue and brie with spiced fruit chutney and biscuits		<b>YES WHEAT</b>					<b>YES</b>							

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