



Autumn Vegetarian 2015

Starters

**(V) Platter of seasonal melon with summer fruits
elderflower sorbet and red berry coulis**

**(V) Warm Inverlochy goats cheese Charlotte
grape, apple and rocket salad, caramelised walnuts,
toasted sour dough, port wine reduction**

**(V) Celebration of Borders woodland mushrooms
Foraged mushrooms, ravioli mushroom and truffle consomme**

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Mains

**Baked filo parcel with Provencal vegetables and Pentland brie
fragrant cous cous, wilted rocket and sweet peperonatta dressing**

Vegetable and chick pea tagine

(V) grilled feta, fragrant cous-cous, chilli and lime crackers

**(V) Double baked parmesan and potato soufflé
lightly spiced ratatouille char grilled asparagus, basil pesto and tomato
dressing**

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(GF) Eggs and soldiers

Baked meringue with mango and passion fruit with pineapple soldiers

If you suffer from any allergies, please talk to the staff before ordering.