

# The Oak Room Restaurant

## Table d'hôte Menu

2 Courses £35.00 or 3 Courses £40.00

**Organic French Onion Soup**  
Mature Cheddar Cheese Croute

**Tian of Atlantic Prawns, Smoked and Fresh Salmon**  
Cognac Infused Marie Rose Sauce, Dill Cucumber Carpaccio, Buttered Brown Bread

**Fan of Seasonal Melon**  
Fruit Compote, Home Churned Sorbet

**Ham Hock, Black Pudding, Chicken & Apricot Pressing**  
Pea & Ham Dressing, Ciabatta Croute

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**Pan Seared Free Range Chicken Breast**  
Garlic Green Beans, Fondant Potato, Café Au Lait Sauce

**Braised Blade of Aberdeen Angus Beef**  
Horseradish Champ Mash, Honey Roasted Parsnips, Red Wine & Mountain Thyme Jus

**Seared Fillet of Loch Lamond Salmon**  
Crushed Chive Potato, Braised Leeks, Cheddar Cheese Sauce

**Roasted Kale, Sweet Potato & Sun-Dried Tomato Roulade**  
Green Beans, New Potatoes, Tomato & Basil Sauce

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**Toffee Apple Cheesecake**  
Biscuit Crumb, Salted Caramel Ice Cream

**Baileys & Milk Chocolate Crème Brule**  
Coffee Shortbread, Winter Berry Compote

**Warm Dark Chocolate Brownie**  
Chocolate Sauce, Vanilla Ice Cream

**Selection of Local Cheeses (£6.95 supplement)**  
Homemade Oatcakes, Grapes, Celery, Dried Fruit Chutney

Please ask a staff member if you have any concerns regarding allergies or intolerances.