



**Marcello Tully
Lunch Menu**

**Slightly spicy roast tomato
Soupçon**

Seared west coast scallops,
avocado, wild-garlic dressing

Slow-roast Moray pork, monkfish,
apple gel, madeira sauce

Aberdeen Angus beef fillet,
Strathdon blue cheese and celeriac, rich brandy sauce

Scrabster hake,
crispy nest of julienne vegetables, coriander & vanilla sauce

Caramelised orange crème,
mango sorbet

Chocolate & peanut bombe,
banana ice cream

Scottish and French cheeses from our trolley,
served with our own water biscuits, grapes and celery
(£7.50 supplement or £12.50 as an extra course)

Coffee and homemade tablet
served in the drawing rooms

3 courses (any 2 courses plus soupçon) - £45.00 per person
4 courses (any 3 courses plus soupçon) - £48.00 per person

*Whilst we do all we can to accommodate guests with food allergies, we are unable to guarantee that dishes will be completely allergen-free.
Allergen information is available on request.*