Friday 24 March 2017 @ 7pm
Byre Theatre

**Starters**

Vegetarian Seasonal Soup of the day, freshly baked bread and butter

- Poached Salmon, beetroot, dill mustard, horseradish and endive salad
- Pulled confit duck croquettes, wild winter berries, pink peppercorn salad

**Main Courses**

- Roasted Butternut squash and goats cheese tarte, with savory herb granola, squash puree and parmentier potatoes
- Butter Roasted Chicken Supreme, syboe crushed potatoes, chicken jus, sprouting broccoli.
- Seared seabass, pancetta and sautéed cabbage, Parmentier potatoes

**Desserts.**

- Spiced baked apple, sour apple granata, crumbled shortbread and cinnamon ice cream
- Sticky toffee Pudding, Toffee sauce and vanilla ice cream