

SET MENU

£29.95 PER PERSON

TO BEGIN

SOUP OF THE DAY

HAGGIS, NEEPS & TATTIES WHISKY CREAM SAUCE

> HAM HOCK TERRINE SPICED PEAR CHUTNEY

SMOKED SALMON, LEMON & HERB FISHCAKE PICKLED RED CABBAGE

MAIN EVENT

ROAST LOIN OF PORK CLAPSHOT MASH, ROAST ROOT VEG & RED WINE JUS

SMOKED HADDOCK ARRAN MUSTARD MASH, BRAISED KALE, HOLLANDAISE

PAN SEARED CHICKEN ROASTED NEW POTATOES, BRAISED CARROT, CARROT PUREE, JUS

GNOCCHI WITH WILD MUSHROOMS

SAGE & CREAM

TO FINISH

DARK CHOCOLATE DELICE BLACK CHERRY COMPOTE & WHITE CHOCOLATE SAUCE

STRAWBERRY & BASIL ETON MESS

APPLE PIE

CINNAMON CHANTILLY & TOFFEE CRUMB

VANILLA CHEESECAKE CRUSHED MERINGUE & RASPBERRY COULIS



For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For this reason, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menus detailed dietary and allergen information or visit committeeroom9.co.uk/allergens