



## **London Mark Menu 2022 Options**

Please could you confirm your menu choice for each course by entering the **number assigned** to each option on the attached booking form or when booking online.

### **FRIDAY NIGHT**

#### **Starter**

1) Coppa (Italian cured ham) with apple and kohlrabi slaw served with sourdough

**Or**

2) Tempura cauliflower, mango and chilli salsa (VE)

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#### **Main**

1) Chicken fillet, Dauphinoise potato, spring greens and red wine sauce

**Or**

2) Wild mushroom risotto, spinach and artichoke (V)

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#### **Dessert**

1) Dark chocolate fondant, salted marmalade caramel

**Or**

2) Vegan dark chocolate mousse, strawberry and lime compote (VE)

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### **SATURDAY NIGHT**

#### **Starter**

1) Smoked chicken terrine, pea salad, parsley oil, sourdough toasts

**Or**

2) Cauliflower and cheddar cheese soup (V)

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#### **Intermediate**

1) Highland haggis, neeps and tatties served with whisky gravy

**Or**

2) Vegetarian haggis, neeps and tatties served with whisky vegetarian gravy

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#### **Main**

1) Slow cooked beef, potato puree, spinach and redcurrant jus

**Or**

2) Goats cheese tortellini, pea soup, basil dressing (V)

**Or**

3) Cod fillet, butter roasted fennel, tourney potatoes, capers and white wine sauce

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#### **Dessert**

1) Scottish cranachan, raspberries, roasted oats and heather honey

**Or**

2) Vegan panacotta with wild berries (VE)

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Cheese platters will follow dessert

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\*\*\* **PLEASE NOTE** – Any dietary requirements will be passed to the hotel as written \*\*\*