

# Café 2

## Tour and dinner package

Bread and olive oil  
Marinated olives

### Starters

Onion soup with Parmesan croutons  
Scottish kipper paté with mustard & dill soda bread  
Baked goat's cheese salad with baby beetroot

### Mains

Confit of duck with crushed potato rösti and bok choi  
Gnocchi with wild mushrooms and Parmesan  
Roast Loch Duart salmon with pesto & butterbean cassoulet and pancetta

### Desserts

Vanilla crème brûlée with cantucci biscuit  
Spiced chocolate truffle torte  
Pear & blueberry cobbler with Rodda's clotted cream

The catering is operated by Tate for Tate i Please notify a member of staff of any allergy or dietary requirements

# menu