

Sample Dinner Menu 2019

Starters

Smoked Chicken Consommé, Vegetable Pearls, Basil Purée & Crisp Herb Pancakes

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Braised Venison Ravioli, Candied Shallot, Sage Leaves & Horseradish Cream

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Goats Cheese Mousse, Heritage Tomatoes, Roasted Pepper Shards, Black Garlic Croutons

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Liquorice Cured Salmon, Charred & Shaved Fennel, Orange & Tarragon Salad

Mains

Dry Aged Sirloin of Beef, Celeriac & Truffle, Broccoli Purée & Glazed Parisienne Potatoes

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Poached Fillet of Sole, Scallop Fricassee, Mock Seaweed & Samphire

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Searred Guinea Fowl, Smoked Bacon Croquette, Savoy Cabbage, Chestnuts & Pearl Barley

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Roasted Baby Squash, Spinach Royale, Quinoa Risotto & Crisp Leaves

Sweets

Dark Chocolate & Cherry Tart, Iron Bru Granita, Whisky Shortbread Crumble

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Lemon Panna Cotta, Citrus Panettone, Parma Violet Gel & Edible Flowers

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Selection of Artisan Scottish Cheese, Hand-made Oatcakes & Seeded Crackers, Fruit Chutney
& Grapes

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Spiced Plum & Almond Frangipane, Praline Tuille, Brandy Caramel Cream