

# *The Orangery - Sample Menu*

## *The Afternoon Tea Offering*

A delicious Traditional Afternoon Tea offering a Selection of Finger Sandwiches, Toasted Osborne Pudding Loaf (One of Queen Victoria favourites), Cakes, Pastries and Scones with jam and cream. Served with your choice of a pot of Luxury Loose Leaf tea or a Cafetière of freshly brewed coffee.

(Speciality Teas or Coffees £1 extra)

Also available with a glass of Prosecco or Premiere Cru Champagne. From £14.75

## *Lunch offering*

### *Soups*

From £4.65

*Cullen skink with shaved lemon & fennel* (GF)

Modern take on a classic -Rich & velvety Scottish smoked fish & potato velouté finished with lightly cured fennel & lemon

*Scotch Broth with quinoa & smoked bacon* (V option)

Classic light broth with root vegetable & quinoa, garnished with spiced quinoa & crisp bacon

*Soup of the day* (V) (GF)

Fresh market vegetable soup & garnish

*All soups are served with a selection of freshly baked bread & Scottish butter*

### *Starters*

From £5.65

*Smoked Venison Salad* (GF)

Smoked venison salad with apple & celeriac salad and roasted shallot

*Terrine of Guinea Fowl* (GF)

Pressed slow cooked guinea fowl & butternut squash served with an olive tapenade & charred little gem lettuce

*Classic Smoked Salmon, capers, shallots & parsley, brown bread &*

*butter* (GF Option)

Cold smoked Salmon with a traditional garnish

*Smoked Mackerel & Fennel Risotto* (v option available)

Smoked mackerel & fennel risotto served with crispy leek and dill

## *Light Lunch*

From £7.25

*Poached Egg & Haggis Benedict*

Toasted muffin with Simon Howie Haggis, soft poached egg & blanketed with Hollandaise sauce

*Smoked Salmon & Chive Tart, sweet potato & rocket salad*

Short pastry Tart filled with Smoked salmon, savoury custard infused with fresh chives. Accompanied by lightly dressed sweet potato & rocket salad

*VS Pastrami Cob*

Wedges of a farmhouse cob filled with Scottish beef pastrami. Watercress, Scottish brie & red onion marmalade. Served with lightly pickled cucumber & shaved fennel remoulade

*Black Pudding Dauphinoise with Bacon & Egg*

Dauphinoise layered with black pudding, served with smoked bacon & poached egg and rocket

## *Mains*

From £9.25

*Slow Braised Ox Cheek*

Slow braised ox cheek served with roasted winter vegetables and a herb puff pastry

*Baked Halloumi & Butternut Squash* (V)

Baked halloumi & butternut squash served with confit tomato & sauce verge

*Hot smoked Salmon & Herb Potatoes* (GF)

Escalope of Warm hot smoked salmon simply severed with potatoes tossed in fresh herbs & butter, sugar snap peas & lemon reduction.

*Omelettes*

From £6.95

*Wild mushroom with brandy & cream* (V) (GF)

*Smoked ham & Morangie brie* (GF)

*Blue cheese, Confit celery & walnuts* (V) (GF)

*Classic 3 egg folded omelette served with dressed house salad or herbed buttered potatoes*

*Desserts*

From £5.65

*White chocolate and raspberry bread & butter pudding*

*Tarte Tatin with Marzipan Streusel*

Puff pastry with apples cooked in butterscotch served with Madagascar vanilla scented mascarpone & a crisp almond streusel

*Lemon Tart*

Classic lemon tart served with clotted cream & blueberry compote

## *Cakes*

From £2.95

*Scone with butter, jam and cream*

## *Cake*

Please ask about the cake of the day and small cake selection

*Our food is prepared in premises where nuts, mustard, soya, celery, fish, sulphites  
and gluten are also present.*

*Please ask about children's options.*

*A service charge of 10% will be added for groups of 6 or more*

Open Wednesday – Sunday.

11:30am - 4:00pm

Last seating 3:30pm. Pre-booking recommended