

The Orangery Dinner Menu

Canapés

Homemade Bread & Flavoured Butters

Starters

Terrine (gf)

Pressed Smoked Chicken & Artichoke Terrine, with Pickled Cauliflower & Parmesan Crisp

Salmon (gf)

Cured Scottish Salmon, Dill, Capers, Saffron Gel & Keta

Sweetbreads

Pan Fried Veal Sweetbreads, Roasted Shallots & Trompette Mushrooms, Pastry Croustade

Red Pepper & Olive (v)

Red Pepper & Olive Tart, Bigger Blue Cheese Mousse, Smoked Aubergine & Almonds

Mains

Trio of Scottish Lamb

Trio of Scottish Lamb, Haggis, Slow Braised Shoulder & Cutlet, Mustard Glazed Cocotte Potatoes,
Carrots & Coriander Reduction

Bream (gf)

Seared Bream Fillet, Prawn Mousse, Grilled Leek & Ginger, Confit New Potato, Tomato Butter Sauce

Guinea Fowl (gf)

Guinea Fowl Breast, Tarragon Dauphinoise, Roasted Fennel & Apple, Beetroot Infused Jus

Spinach & Apricot (v)

Spiced Spinach & Apricot Parcel, Cauliflower Tartare, Butter Bean **Purée**, Harissa Dressing

Desserts

Chocolate (v, gf option)

Chocolate Crème Brûlée, Watermelon Salpicon,
Pistachio Crumb & Basil

Grape (v, gf option)

Grape & Cumin Mousse, Champagne Sorbet,
Grape Salsa & Lime Tuille

Lemon Meringue Tart (v)

Lemon Meringue Tart, Lemon Curd & Yoghurt Parfait

Cheese

Selection of Scottish Artisan Cheese & Biscuits

Non -Resident guests 2 courses £29.95 /3 courses £38.95/ Resident guests 2 courses £25 /3 courses £34

Chef's Sample Menu

Canapés

Duo of Homemade Bread & Flavoured Butters

Starter

Terrine (gf)

Pressed Smoked Chicken & Artichoke Terrine, with Pickled Cauliflower & Parmesan Crisp

or

Salmon (gf)

Cured Scottish Salmon, Dill, Capers, Saffron Gel & Keta

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Sweetbreads

Pan Fried Veal Sweetbreads, Roasted Shallots & Trompette Mushrooms, Pastry Croustade

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Bream (gf)

Seared Bream Fillet, Prawn Mousse, Grilled Leek & Ginger, Confit New Potato, Tomato Butter Sauce

Main

Trio of Scottish Lamb

Trio of Scottish Lamb, Haggis, Slow Braised Shoulder & Cutlet, Mustard Glazed Cocotte Potatoes,

Carrots & Coriander Reduction

or

Guinea Fowl (gf)

Guinea Fowl Breast, Tarragon Dauphinoise, Roasted Fennel & Apple, Beetroot Infused Jus

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Trio of Artisan Scottish Cheese (£7.25 supplement)

Dessert

Grape & Cumin Mousse (v, gf option)

Grape & Cumin Mousse, Champagne Sorbet,
Grape Salsa & Lime Tuille

Lemon Meringue Tart (v)

Lemon Meringue Tart, Lemon Curd & Yoghurt
Parfait

Coffee & Homemade Petit Fours

Non-Resident guests £52.50 / Resident Guests £45