



Autumn/Winter 2012 – Soup

Chunky smoked haddock chowder with fried oatmeal and soured cream

Puree of carrots, oranges, coriander leaf

Sweet potato veloute, roasted almond and coconut

Parsnip puree, pancetta and chestnut crumbs

Classic vichyssoise and barley berries tossed in herb butter

‘Waldorf’ soup: creamed celeriac and apples, cream and walnut oil



Autumn/Winter 2012 - Starters

'Tartare' of Inverawe Smoked salmon, mooli slaw, fennel scented melba toast, little eggs and pickles

Celeriac 'cannelloni' of beetroot and ricotta, ciabatta wafer, baby rocket, fine caper Waldorf

Warmed smoked haddock and leek tart, Kintyre brie, bacon crumbs and seasonal leaf sal

Little 'osso bucco' pie, buttery puff pastry top, creamy 'mushed' peas sprinkling of vanilla sea salt, and syrup of braising juices

'The Scottish Tapas Trio' crumbed haggis with salad of Heritage Range potatoes, creamy Dunsyre Blue parfait, Mull Cheddar and chutney glazed smoked haddock

Tossed salad of poached quails eggs, prosciutto, watermelon, pink grapefruit, pomegranate seeds, fennel seed toast, ricotta

Escabeche of Shetland salmon, mizuna leaf and shiso cress salad tahini cream, pimento syrup

Savoury panna cotta of parsnips, honey and salted chestnuts, shredded spinach in nutmeg infused oil, little salad of apples, beetroot and pecans

Pumpkin, pickled ginger, coriander and sweet chestnut cheesecake, ruby salsa, parmesan wafer and crispy kale

Shetland smoked salmon, Persian limes, pickle-berries and milled black pepper

Pressed ham hocks and borlotti beans wrapped in Parma ham, satsuma and cranberry chutney, pumpkin emulsion

Pithivier of Red-legged Partridge, pumpkin and chanterelles, celeriac and sage soubise, game espagnole



Starters cont'd

Truffled wild mushroom ravioli, ragout of tomatoes, St Maure goat's cheese, fried sage, truffle caviar, fermented garlic and ciabatta wafer (maximum of 40 guests)

Sardine fillets roasted with piquant nuts and sultanas, clementine scented squash puree, confit of garlic, tomato jus

Salt cod Brandade on hot fried polenta, anchovy and parsley emulsion, whipped piquillo peppers, fried parsley

Confit of duck thigh, potato creamed with piquant orange oil preserved cranberries, sage and honey soup



Vegetarian Starters

Three melons, pink grapefruits, mango and passion fruit with coconut and garden mint cream

Warmed crottin on fennel seed and tomato crostini, seared peppers, sprouting peas and walnut oil

Savoury panna cotta of parsnips, honey and salted chestnuts. Shredded spinach shining with nutmeg infused oil, little salad of granny smiths, beetroot and pecans

Beetroot and ricotta mousseline rolled in celeriac "cannelloni". Ciabatta wafer, baby rocket and fine caper Waldorf salad

Pumpkin, pickled ginger, coriander and sweet chestnut cheesecake, ruby salsa of beetroot, red cabbage and goji berries, cheese wafer and crispy leaf

Tomato and buffalo mozzarella salad with basil, parmesan, aged vinegar syrup and micro herb leaves

Ricotta and lime roulade, bitter radicchio leaf and salad of olives and artichokes

Pineapple carpaccio, coriander scented celeriac and sweet potato coleslaw, slivers of dried fruits and pickled ginger



Autumn/Winter 2012 - Mains

Lanarkshire lamb cutlet roasted with woodland mushrooms, braised lamb shoulder pave, buttery fondant potato, root vegetables, fine beans, thyme gravy

Braised daube of Highland Gold beef, sweet potato home fries, caramelised baby onions, seasonal vegetables, gravy of cooking juices

Chicken breast baked with 'Hornigs' haggis, golden roast potato roots smothered in blossom honey, thyme jus

Marinated rump of Lanarkshire lamb, rosemary and barley casserole, spiced beets, spaghetti of leek, roasting gravy

Grain fed chicken supreme marinated with garlic, lime and paprika, Savoy cabbage mash and honey roast roots with coriander gravy

Tournedos of wild boar, potatoes roasted in goose fat, little roots tossed in herb butter, glazed shallots, Japanese mushrooms, tarragon jus

Braised daube of Highland venison, colcannon, roasted vegetables, caramelised shallots, gravy of cooking juices with red pepper and aubergine

Supreme of guinea fowl supreme with spinach, chorizo and pine nut filling, potato galette, spiced and sticky red cabbage and creamy jus

Chicken supreme coated in sweet ginger yoghurt marinade, almond crumbed potato, steamed pak choi, pumpkin puree and wine jus

'Steak and Kidney' – braised daube of Highland Gold beef, short crust pastry parcel of lamb kidney, colcannon, roasted vegetables, gravy of cooking juices

Baked halibut fillet, sweet potato fondant, warm salad of olives, tomatoes and capers, fennel toast and confit of garlic



Mains cont'd

Roasted fillet of Highland Gold beef, roast potatoes, wild mushrooms, string beans, salted baby tomatoes served with tarragon jus

Marmalade and juniper marinated fillet of Highland venison, 'tartiflette', parsnip puree, buttered carrots, glazed shallots and thyme jus

Roasted Red-legged Partridge, barley risotto, chantenay carrots, tart tatin of plums and game jus

Roasted beef fillet and braised shoulder with roastie potatoes, fine beans, butter carrots and sticky wine jus



Vegetarian Mains

Sweet potato and caramelised onion tart, smoked apple wood cheese, apple chutney and basil oil

Barley risotto of garden peas and roasted squash finished with chives, crumbed feta and lemon oil

Green banana and cashew nut crepe with Malaysian curry cream

Tart tatin of shallots and fennel caramelised in demerara sugar, Dunsyre Blue crumb topping and parsnip soubise

Celeriac 'bread and butter pudding', walnut and oyster mushroom Persillade and lime soured cream

Puff pastry pastie filled with egg plant and butter bean tagine, served with tahini cream

Baked field mushroom with cream cheese and spinach, brioche crumbs and roasted florina peppers served on hot citrus tabbouleh with roasted pine nuts and sultanas

Pithivier of succulent roasted pimento, artichokes, fennel and ricotta served with an aromatic gravy

Our chefs are also happy to prepare more specific dietary requirements should they be required



Autumn/Winter 2012 - Desserts

'Not Quite Summer Pudding' - our seasonal variations on the Summer classic with quince syrup and clotted cream

Passion fruit panna cotta, honey tuile, Turkish Delight and crushed honeycomb

Compote of honey roasted apples and pears under a vanilla scented crème brûlée

French style caramelised pear galette, clotted cream ice cream, pear crisp and liquorice syrup

Pumpkin and orange tart, pistachio caramel, carrot and orange ice cream

Raspberry and Glayva 'trifle' with burnt sugar, toasted oats with almond cookies

The infamous Heritage hot and gooey chocolate tart, pistachio custard and crisp sugar wafer

Poached pineapple scented with lemon grass and chillies, coconut ice, chocolate marquise, salt peanut toffee popcorn quinoa

French apple tart, apple strudel ice cream, sweet apple crisp and apple brandy caramel sauce

Saffron pavlova of seasonal fruits, clotted cream, hot grape and cherry brandy compote

Panna cotta of honey and vanilla sweetened butternut squash bittersweet marmalade of kumquats and grated nutmeg.

Chocolate praline fondant pudding with citrus scented Chantilly clotted cream

Demitasse of crushed Italian biscuits and vanilla bean ice cream foam topped bitter coffee shot and sweet roasted almonds

Cranberry and chestnut tiramisu with malted shortbread

Classic apple tart tatin, cinnamon ice cream caramel sauce and apple-snap wafer

Eggnog brulee with toasted panettone fingers

Seasonal cheeseboard with oatcakes, wafers and seasonal chutneys



Coffee & Sweet Treats

Freshly brewed organic Fairtrade Tikki coffee / Kenyan Fairtrade tea

Traditional Scottish tablet

Fudge

Mont Blanc chocolates

Chocolate truffles

Chocolate dipped strawberries

Chocolate dipped physallis

Chocolate mint crisps

Shortbread

Chocolate Bendicks

Florentines

Turkish delight