



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