

Autumn

september 2009 – november 2009

s o u p

smooth leek veloute, with soured cream and crunchy wild rice 🍄

caramelised spanish onion soup, with peeled manchego and chives 🍄

creamed sweet potato and chickpea soup with chopped alfalfa and sesame crouton 🍄

roasted parsnip and apple puree, with a hint of lime and orange blossom honey 🍄

smooth wild mushroom soup, with pine nuts roasted in garlic oil and creamed parsley 🍄

pheasant and sweet chestnut broth with brown lentils and roasted oats 🍄

chunky smoked haddock chowder with potato, onion, leeks, fried oatmeal and soured cream

puree of butter bean with confit of ham hock 🍄

celeriac, crème fraîche and cumin soup 🍄

carrot, orange and coriander soup 🍄

puree of turnip, red lentils with crispy bacon

starter

pressed terrine of slow roast shin of beef, confit of carrots, sweet potatoes and mooli, chutney of shallots and red wine and creamed chervil dressing 🍷

inverawe smoked salmon, charred lime and milled black pepper 🍷

seared and spiced blue tuna, creamed mooli and coriander, wasabi biscuit 🍷

quintet of scottish seafood featuring smoked and kiln roast salmon, gravadlax, langoustine and scallop with a dill and mustard cream 🍷

inverawe smoked salmon mousse with a dressing of trout caviar, zest of lemon and olive oil 🍷

foie gras pate, sultana and nigella seed compote, with a little salad of mushrooms and toasted brioche wafer

ginger cured salmon with fennel salad, pickled cucumber and aromatic ginseng dressing 🍷

terrine of toulouse sausage, sweet cured pork and haricot beans, with a compote of bramley apples and golden sultanas

rillettes of pork confit with a creamy citrus dressing, quince, semi dried grapes and baby leaf salad 🍷

smoked salmon spring roll with kiln roast salmon mousse, malted grain crostini, herb salad and smoked garlic and crushed shellfish oil (*maximum of 50 covers only*) 🍷

confit of duck thigh, potato creamed with piquant orange oil, preserved cranberries, sage and honey soup (*maximum of 50 covers only*) 🍷

softly poached gressingham duck egg, hidden by a quail salad with pancetta, fried pumpernickel croutons and chestnuts all tossed in soured maple dressing (*maximum of 50 covers only*)

grilled chicken boudin, fried fig and pistachio bread, curried pot roasted okra and black lentil jus (*maximum of 50 covers only*) 🍷

m a i n

corn fed chicken supreme roasted with provolone piquante and grain mustard, puree of potatoes, grilled artichoke, spinach filled tomatoes and creamy madeira jus 🍀

roast rack of lamb, sweet potato mash, garlic roast zucchini, rosemary jus 🍀

chicken breast stuffed with haggis, roast potato, charred courgette, honey roasted roots and a thyme jus

whole roasted fillet of beef from the buccleugh estate, baked mushrooms and leeks, cheesy potato, parsnip fingers baked with maple syrup and wine jus

fillet of salmon rolled in smoked paprika and pancetta, roast potato, poached celeriac, braised beetroot, soured cream and café de paris butter

slow roast cushion of pork with a medley of mushrooms, orzo, sun kissed pears, butter beans, shredded pak choi and chopped coriander served with light gravy sweetened with honey 🍀

marinated rump of lamb, rosemary and barley casserole, spiced beets, spaghetti of leeks and roasting gravy 🍀

jambonnette of chicken with stornaway black pudding and marjoram, creamed and roasted roots, parmentier potatoes, whisky gravy

loin of lamb with japanese mushrooms and slither of cured ham, salsify cooked in lemon cream, roasted potato, sweet sherry gravy 🍀

jambonnette of chicken filled with caramelised apple and blue cheese with savoy cabbage and sweet potato mash, cured ham and pine nuts, and sultana jus

roasted sea bass with grilled langoustine, paprika spiced potato, fennel and vine tomatoes and dressing of apples and balsamic vinegar 🍀

guinea fowl breast, pears roasted with vanilla and quince, smoked garlic dauphinoise and caramelised parsnip, sweetened game jus

chicken supreme marinated with garlic, lime and paprika, served with coriander gravy, cabbage mash and honey roasted root vegetables 🍀

sesame flavoured baked fillet of mackerel with crushed potato and coriander tian, braised fennel, butter beans and tomato veloute 🍷

four hour braised lamb shank with baked squash , mustard mash, sauce of cooking juices (*maximum of 50 covers only*) 🍷

confit of duck, puree of squash, parsnips cooked in maple syrup and cider vinegar fried foie gras, saute of shaved potato, rich jus finished with eschiree butter

roast breast and confit leg of partridge, game jus, little damson tart, barley risotto and dwarf carrots (*maximum of 50 covers only*)

roast fillet of venison, bathed overnight in thyme, juniper and sweet berries with tartiflette, parsnip puree, chantenay carrots and caramelised shallots (*maximum of 50 covers only*) 🍷

steak and kidney pie... braised daube of beef, shortcrust pastry parcel of lamb kidney, colcannon confit of roasted vegetables and gravy of cooking juices

roasted beef fillet and braised daube of beef with fondant potato, buttered young carrots, fine beans and sticky wine jus

d e s s e r t

coffee mascarpone cheesecake, sweet celery and vanilla soup and little chocolate macaroon

greek yoghurt and bourbon vanilla pod torte, caraway spiced cranberries, butter snap biscuit 🍷

warmed walnut cake, espresso jelly, bitter chocolate butter, home made peppermint cream

white choc and roasted pineapple parfait, caramelised papaya, dark rum syrup, pink peppercorn shortbread

compote of honey roasted apples and pears covered in vanilla crème brûlée

pumpkin and orange tart with pistachio caramel and carrot & orange ice-cream

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

lemon and amaretti mousse with lavender shortbread thins and crystallised peel

raspberry and glayva 'trifle' topped with burnt sugar, toasted oats and almond cookies

warmed blueberry frangipane tart with black pepper ice cream and vanilla custard sauce

raspberry and water melon jellies, handmade shortbread wafers and chantilly cream

passion fruit pannacotta with honey tuille, turkish delight and crushed honeycomb

sugared brioche, plums and figs roasted with vanilla pods, cinnamon and pink peppercorns, served with figgy yoghurt ice cream (*maximum of 50 covers only*)

chilled damson marmalade soup, torched exotic fruit and cumin sabayon, home churned sorbet of ruby grapes (*maximum of 50 covers only*) 🍷

cheese platter:

morbier, anster and dunsyre blue with a selection of biscuits and dried fruit