

Spring

march 09 - may 09

s o u p

spring vegetable broth with herb dumplings

tamarind flavoured chicken and chilli noodle broth

roasted pepper and beef tomato

puree of peas, crème fraiche and mint

italian plum tomato soup with fresh oregano
and toasted parmesan croute

veloute of woodland mushrooms with sherry

starter

salad of prawns with mango, caser dressing and seared baby lettuce

marble salmon terrine sweet onion chutney, basil oil and dill infused oatcakes

creamy parfait of smoked salmon, mooli and chervil with poppy seed and turmeric spiced dressing

the scottish 'tapas plate' baked haggis with potato and bacon salad, dunsyre blue cheese mousse and roasted slice of smoked haddock with mull cheddar and tomato chutney

fennel panna cotta, rocket, cress and sprout salad, coleslaw of beetroot, radicchio and tomato grissini

mille feuille of roasted sole fillet, red pesto short crust pastry and basil crème fraiche, tossed endive and baby leaves, with olives and tomato

smoked salmon and baby spinach paupiette, potato salad, bloody mary bavaois, pickled celery and home rolled wholewheat breadsticks

smoked haddock and saffron potato terrine with salsa of cherry tomatoes, chervil and lime

flaked kiln roast salmon, tiger prawns with pineapple salsa and a creamy prawn & anise bisque

chilled duck, truffled duck egg mayonnaise, smoked breast with pickled pimento, shredded hoi sin salad and orange scented oatcakes
(maximum 50 people)

warmed crottin with fennel seed and raisin bread, sprouting pea salad, seared peppers, walnut oil and paprika dressing

smoked duckling, coriander noodles, sesame cheese wafer and bitter sweet orange caramel

chilled salad of asparagus spears, proscuito, bocconcino, marinated tomatoes and olives with rocket

fillet of miso marinated sea bass with sticky coriander rice cake and peanut butter broth

parcel of aubergine, smoked chicken, taleggio and red chard with baby peppers, artichokes and shredded snow peas

m a i n

fillet of macduff beef, sizzled potato shavings, 'springthyme' onions, whipped carrot smoothie, wasabi fired short pastry tuille and rich rice wine vinegar jus

fillet of british beef with hot potato and spring onion salad, mushroom and parsnip crumble, buttered snow peas and dijon mustard gravy

slowly simmered cushions of beef with baby onions tossed in herb butter, tender young carrots, sweet potato home fries and light gravy of cooking juices

seared salmon fillet rolled in smoked paprika and prosciutto, served on butter bean puree with charred courgettes and creamed pesto sauce

spring lamb loin, aiket gratinated potatoes, asparagus and young carrots tossed in lemon butter roasting jus and beetroot puree

jambonette of chicken, stuffing of mozzarella, pancetta and rosemary, roast salsify, fondant potato creamed baby leaf spinach and port wine

tarragon flavoured jambonette of chicken, potato mashed with tomato and pine kernels, steamed pak choi and tarragon jus

tournedos of chicken with roasted piquillo peppers, coriander and taleggio, glazed sweet chantenay carrots and fine beans, potatoes roasted in duck fat, sauce of thyme and red wine

gilt head bream dusted in lemon zest, sweet ciceley sauce, seared chicory and baby tomatoes, warm sorrel and potato salad

buckleuch rump of lamb, slowly roasted with pepper berries, spring onion mash, purple sprouting broccoli, mushroom, wild garlic and red pepper babaganoush

slow roast guinea fowl with string beans, baby beets, sweet potato mash, creamed paprika gravy

braised and caramelised pork cheek, crackling strips, fondant potatoes, poached baby leeks, carrot and apple, with cider vinegar jus

red snapper fillet marinated in tamarind rice wine and chopped limes, served in a consommé of soba noodles, shitake mushrooms, ginger, yellow peppers and spring onions

venison fillet brushed with pommery mustard and porridge oats, caramelised gnocchi, honey roast tamarillo, fresh herb clapshot and peppery gravy

skewered fillets of monkfish, salmon and black tiger prawn served with saffron mash, pak choi and chilled lemon grass sauce

duck leg confit braised sweet potato, tender young leek, red onion marmalade, puy lentils and piquant clove vinegar jus

roasted sea bass fillet with plum tomato, piquillo peppers, aubergine and haloumi, mash with olives topped with poached spring onions and creamy basil sauce

d e s s e r t

lychee basil and lime brulee with little white chocolate and peanut cookies

passion fruit 'cheesecake shot' and lemon posset semi – fredo

warm lavender honey and porridge pudding, tender roasted rhubarb feuillette, macaroon ice cream and sweet thyme dressing

french style apple tart, vanilla bean ice cream, and sweet cider syrup

shot glass of hot chocolate 'soup', little spotted dick, buttery pancake, crystallised ginger pieces and pineapple chunks

belgian chocolate pannacotta, white chocolate chip shortbread and marinated preserved summer cherries

'tea-ramisu', dunking cookies soaked in lapsang souchong liqueur, layered with whipped ginger tea spiced mascarpone and candied lemon zest

'the citrus plate'

lemon tart, vanilla lime pannacotta, clementines poached in sweet wine syrup and pink grapefruit curd

double baked chocolate fondant pudding, bitter coffee bean custard, cinder toffee and pistachio cream

white chocolate parfait with roasted pineapple centre, glace pineapple pieces, pineapple and clove vinegar syrup, pink peppercorn shortbread wafer

'cheese, biscuits and coffee';

gorgonzola dulce rolled in bitter chocolate shavings, on a sweet oat biscuit, coffee and mascarpone cheesecake, sweet celery sauce, camomile flower cookie and frosted grapes

'spring pudding'

seasonal twist on the summer classic, early strawberries and young rhubarb and baby pears pressed in elderflower marinade, with clotted cream, syrup of pressed fruit juices and cocoa bean tuille

bourbon vanilla pod crème brulee with roasted rhubarb and ginger compote

iced banana toffee parfait with coconut praline and rum syrup

'childhood favourites platter'

little hot crossed buns and brandied orange butter, fried do nuts dusted in vanilla sugar on a sticky fruit syrup, roly poly with isabella's jam, and a sprinkling of crackle crystal sherbet

rhubarb and vanilla cheesecake, caramelised almonds and drambuie syrup