

Summer

june 09 – july 09

s o u p

creamed asparagus with truffle oil

cauliflower veloute with sorrel

spinach and watercress with parmesan cream

creamed white onion and corn with polenta cream

seafood and saffron consommé with a hint of liquorice and floating flowers of camomile

pork and rice noodle broth with enoki mushrooms, coriander and a hint of venezuelan black bitter chocolate

chowder of summer vegetables with gnocchi tossed in rocket pesto

cool beetroot gazpacho, briars olive oil sorbet , crispy onion toast and an essence of roasted shallots
(maximum of 50 people)

starter

hot

grilled baby goats cheese, with roasted pimento, pea shoot salad and hazelnut oil dressing

tamarind slow roasted bass with peanut butter mash, buttery pak choi, miso broth and little amaranth salad

baked razor clams with verjus and cheesy crumbs, caramelised chicken thighs, shards of little black trumpets, sea purslane and fava beans

slow roasted chicken thigh cooked with white pudding, dried pears and prunes, crispy chinese leaf salad, fragrant hoi sin dressing and coconut foam

baked smoked haddock on a bed of celeriac and baby leek, sauce aioli, farmhouse talleggio, pearls of summer vegetables, speck and barley tossed in chervil

cold

tian of poached lobster, wilted rocket and citrus celeriac salsa with avruga caviar and truffle oil

shetland crab 'nicoise' with lemon oil

caramelised pear, chiory and ricotta tart with ginger spiced syrup and tossed leaves

smoked salmon, lemon in muslin and milled black pepper

pea and mint pannacotta with italian radicchio, sugar plum tomato salsa and smoked paprika dressing

walnut croute spread with ricotta and sage, topped with fresh figs and served with broad beans and fennel tossed in lemon oil

cantaloupe and galia melon with ruby grape and pink grapefruit salad and blackberry vinegar caramel

roulade of rocket, soft cheese and roasted sesame seeds with charred cherry tomatoes, baby gem lettuce and creamy chive dressing

chilled salad of garlic roasted peppers, confit of cherry and plum tomatoes, baby mozzarella, basil and rocket

smoked haddock and aubergine mille feuille with sesame bean salsa

scorched white peach, proscuito ham, rocket and creamy dolcelatte, coarse oat and pine nut biscuit

smoked salmon and fennel cheesecake, little beetroot summer pudding, oatcake grissini, baby sprout salad, saffron and onion seed dressing

chilled poached asparagus, buffalo mozzarella, slither of proscuito ham with a delicate herb and flower salad and virgin olive oil

terrines of duckling, foie gras and apricots with sultana and nigella seed compote, barley tabbouleh, tiny sprout salad, pepper ketchup and oakcake grissini

inverawe smoked organic salmon, trout caviar and wasbi dressing, horseradish cream, pickled celery and brioche wafer

carpaccio of beef, little celeriac salad, scottish wild mushrooms, toasted almonds and soft cream of caramelised onions

m a i n

tarragon flavoured chicken jambonette with carrot mash, baby fennel, almond potato and wine jus

roast rump of lamb, studded with chillies, garlic cloves and rosemary jus, with baby courgette, chantenay carrots and potato cake

fillet of salmon with thai spiced cream, asparagus, courgette and french bean medley with spinach mash

breast of normandy chicken with wild mushrooms and tarragon mousseline, red wine jus, parsley mash, asparagus and lemon buttered chantenay carrots

loin of lamb with focaccia herb crust, sauce of shitake mushrooms, butter roast potato, charred aubergine, pepper and courgette

baked monkfish with proscuitto ham and rosemary, anise sauce, steamed pak choi and nicoise potatoes

baked sea bass with pancetta, roasted fennel, courgettes and peppers, saffron mash, champagne and chervil veloute

supreme of chicken baked with ricotta and sun blushed tomatoes, new potatoes with spring onion, saffron jus and shredded mange tout

tarragon battered escalope of pork fillet, grated potato cake, nutmeg spiced pak choi, and grain mustard jus

roast fillet of red snapper, warm potato and sun blushed tomato salad, charred greens and yellow courgettes, cardamom and lime butter sauce

chicken supreme backed in yoghurt and dijon mustard marinade, spring onion mash, roasted mediterranean vegetables, gravy flavoured with honey and coriander seeds

roasted organic sea trout fillet, lemon and lime fragrant barley, scored radicchio, truffled soured cream and whipped, buttery sweet cicely sauce

roast fillet of macduff beef, port jus, garlic rubbed baby tomatoes yellow zucchini, confit of beetroot and sweet potato gratin

slowly simmered cushion of beef with crushed peas, yellow courgettes, tender young carrots, shredded potato cake and light gravy of cooking juices

roasted fillet of british beef with pea stuffed piquillo pepper, shaved potatoes, tiny lamb navarin pie, asparagus, carrots and bitter sweet jus

lamb fillet roasted with truffle oil and soda bread crumbs served with buttery potatoes, tiny lamb navarin pie, asparagus, carrots and bitter sweet jus

trio of meats; braised pork cheeks with sage, tiny steak and kidney pie, seared fillet of venison with arran mustard and brioche crumbs, potatoes with swede cooked in blossom honey and apple flavoured piquant jus

corn fed chicken fillet, creamy squash, wild scottish girolles, sauterne jus, pine kernels and pea risotto

free range chicken fillet, creamy squash, wild girolles, sauterne jus, pine kernels and pea risotto

john dory with shredded oxtail, summer truffled mash and garlic sting beans. reduced tomatoes and cooking juices

wild halibut, calamari provencale with globe artichoke hearts charred vegetables and creamed polenta

medallion of shetland salmon, boulangere potatoes, cottage garden ragout and creamed truffle butter sauce

organic shetland salmon, boulangere potatoes, cottage garden ragout and creamed truffle butter sauce

wild salmon, boulangere potatoes, cottage garden ragout and creamed truffle butter sauce

surf and turf; fillet of british beef wrapped in pancetta, shetland salmon baked with chicory, fondant potato, creamed mushroom duxelle, fine beans and coriander béarnaise (maximum 50 guests)

the butler served whole fillet of british beef, chunked baby roast potatoes with herbs, spring onions and medley of poached vegetables

whole carved macduff beef fillet, seared king oyster mushrooms, risotto of radicchio, whipped truffle oil, pea and romaine lettuce smoothie (maximum 50 guests)

d e s s e r t

warmed cherry cup cake, amarena cherry compote, cherry grisbi biscuit, black cherry ice cream

blueberry tiramisu, lemon zest shortbread wafers

gooseberry, passion fruit and mango fool with homemade coconut granola cookie

strawberries and champagne pannacotta, black pepper tuille

summer berries in pink champagne jelly, chantilly cream, caramel wafer

vanilla poached nectarine and griddled pineapple, red wine bayleaf syrup, clotted cream

tartlet of raspberries with raspberry ripple ice cream

classic summer pudding with clotted cream

strawberry tart, strawberry mint salsa and chilled strawberry soup

caramelised carrot and orange tart, celeriac and cumin ice cream, elderflower jelly

rosewater scented summer fruit brulee with little almond cookies

physallis and passion fruit 'cheesecake' with mini mille feuille and peppered strawberry chocolate ice

raspberry posset with piquant crushed blackcurrants, coca tuille and frangelico ice cream

demi tasse of berries, rose petals and sparkly gold leaf steeped in warmed elderflower consommé, wafer thin citrus shortbread

demi tasse of summer berries, rose petals and mint steeped in elderflower consommé, wafer thin citrus shortbread and limoncello chocolate ice (maximum 50 guests)

chilled belgian chocolate tart, wild berry syrup, delicate vanilla milk sorbet and fennel seed caramel biscuit

candied beetroot and blackcurrant fool layered with a hint of orange vanilla cream and sesame snap wafer