

Winter

december 2009 – february 2010

s o u p

sweet potato veloute with roasted almond and coconut 🍷

classic smoky haddock chowder with soured cream and little parsley dumplings

creamy soup of celeriac and chervil root with lightly curried sabayon swirl 🍷

game 'minestrone' finished with 'willie's' bitter chocolate shards and shredded venison confit 🍷

parsnip and pancetta puree with tiny croutons cooked in sesame oil

broth of leeks and potatoes enriched with sweet miso, finished with bitter soy treacle 🍷

smooth creamy foie gras and jerusalem artichoke soup with escabeche of west coast king scallop

starters

thai spiced hot kiln smoked salmon, jasmine tea scented rice, roasted nori, buttered calcots and essence of tamarind

shetland smoked salmon with potato and pancetta salad and creamy chervil and lime dressing 🍷

venison carpaccio, celeriac and parsnip remoulade, roasted hazelnuts and confit of golden beetroot and soured blackberry syrup 🍷

warmed smoked haddock and leek tart with orkney brie and bacon crumbs and dandelion leaf salad

pressed confit of ham hock, peas and lentils with haricot bean puree, spiced onion jam, and sweet homemade ketchup 🍷

potted aromatic duck with quince and lychee syrup and vegetables pickled with rice wine vinegar 🍷

gravadlax salmon, vitelotte purple potatoes tossed in garlic oil topped with arran mustard cream and fennel seed porridge biscuit 🍷

seared and seeded chilled yellow fin tuna, battera kombu and yu zu glaze with tiny leaf shoots 🍷

little braised ox tail tart, buttery puff pastry top, creamy 'mushy' peas and a sprinkling of vanilla sea salt

spiced red mullet and raita salad with puy lentils and red lentils 🍷

roast quail, pickled beets, pearl barley and creamy truffled dressing, apricot bread and hot fried cinnamon dusted foie gras

chilled salad of roasted butternut squash with chillied maple dressing, warmed st maure goats cheese crostini and rocket leaf

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

little pork rilletes, prune and apple chutney, tian of pork hock and goji berry ossobuco, microherb salad 🍷

roasted fillets of john dory, shetland crab brandade, saute of chicory, carrot and ginger risotto (maximum of 50 covers only) 🍷

roasted chicken ballotine with white pudding, dried pear and prune wrapped in pancetta, supersmooth puree of roots, slithered of candy beetroot, cock a leekie gin seng broth (maximum of 50 covers only) 🍷

main

monkfish cheeks with chicory and lime tied in pancetta, roasted almonds, gnocci, spanish vegetables with taleggio, romesco sauce and chick pea fries

roasted tournedos of wild boar, potatoes roasted in goose fat, leek and watercress puree, japanese mushrooms, glazed shallots and tarragon jus

baked sea reared trout supreme, charred king oyster mushrooms, polenta pave and a tomato and fennel seed dressing

roasted breast of pheasant with croustade of confit leg, spiced grapes, charred pumpkin and gratin potatoes, game jus and bread sauce

lavender marinated rump of lamb, roasted aubergine and cous cous tian, slow roasted butternut squash, seared cherry vine tomato and a madeira jus

seared shetland salmon, bubble and squeak potato cake, poached bok choy and arran mustard cream

braised daube of beef with sweet potato home fries, herb tossed baby onions and chantenay carrots

roasted venison fillet, chicory tart tatin, onion soubise, caramelised beets, potato mille feuille and a port infused sauce

ox cheek simmered for four hours in wine and root vegetable stock with celeriac and swede gratin, confit of elephant garlic, sweet potato fondant and gravy of cooking juices

cranberry and apple ballotine of chicken, brandy sauce, nutty crumbed mustard mash with honey roast swede and chestnuts

lemon grass scented bouillabaisse of bass, hot smoked salmon, lemon sole and creamed saffron potatoes

fillet of lamb brushed with french mustard and brioche crumbs, tiny sweet spiced tagine pie, tall potato, remoulade of cauliflower, honey roasted carrots and mint gravy

supreme of guinea fowl supreme with spinach and pine nut filling, braised red cabbage, dauphinoise potatoes, creamy jus with a hint of nutmeg

whole roast fillet of beef from buccleugh estate, golden roast potato, parsnip puree, spaghetti of leek and wine jus

chicken supreme coated in sweet ginger and lime leaf marinade, shavings of sweet potato, steamed chinese leaf, poached snake beans and peanut butter gravy

slow roast chicken jambonette, filling of speck bacon, parsley and poached barley,
whisky jus, roesti galette, leek lozenge and chantenay carrots

d e s s e r t

saffron pavlova of winter fruits, clotted cream, hot grape and cherry brandy compote

swiss chocolate tart with espresso and hazelnut mascarpone, candied honeycomb and bee pollen

vanilla pod mousse with roasted marshmallow, candied kumquats and toffee sauce

three little puddings of iced caramelised nutty parfait, lime and fresh cranberry tart and figgy pudding burnt cream

hot ginger cup cake, boozy prune ice cream, medijool date stuffed with ginger and almond

christmas pudding cheesecake, chilled vanilla custard, crunchy sugared almonds and preserved figs

warmed treacle tart, bread and butter pudding ice cream and ginger syrup
the infamous heritage hot and gooey chocolate tart with pistachio custard and crisp sugar wafer

iced fig and ginger parfait, green tea jelly and shaved coconut

cranberry and chestnut tiramisu with malted shortbread

eggnog brulee with toasted pannatone fingers

chocolates and oranges' shot glass of soft bitter chocolate mousse with marmalade compote, vanilla chocolate chip ice cream laced with cointreau, white chocolate and candied peel 'spotted dick' and citrus scent custard

pineapple marinated in lemon grass and coconut syrup, lychee and passion fruit posset, frozen root ginger parfait 🍷

rich palette of 'willy's venezuelan black' chocolate, nibbled chocolate croquant, soft gingerbread wafer and vanilla milk ice

warm tart of pink ladies, calvados and roasted pine nuts, granny smiths ice cream and caramelised braeburns

warmed vacherin with chillies and almonds and just baked walnut bread - minimum of 5 guests

cheese platter: cashel blue, campbell town loch whisky and mull cheddar with a selection of biscuits and dried fruit