



Spring/Summer 2012 – Mains

Roast corn fed chicken fillet, wild mushrooms, pea risotto, and roasted pine kernels finished with a sauternes jus,

Three tastes of Lanarkshire lamb: Lamb fillet, braised daube & mini tangine pie with a thyme jus, butter fondant potato, cauliflower puree, medley of broad beans and peas

Roasted fillet of Buccleuch beef , port sauce, dauphinoise potato, peas and piquillo pepper, young carrots

Sea bass and champagne steamed seasonal vegetables, presented 'en papillote' with a creamy fennel butter

Roast grain fed chicken supreme with artichoke and bayonne ham stuffing , sherry jus, 'aligot' potatoes, fine beans and roasted vine tomato

Highland gold beef daube, gravy of cooking juices, fried onion and dried tomato dumplings, grated potato cake, snake beans, seared baby tomatoes

Braised cushion of Lanarkshire lamb, sauce of braising juices, rosti glazed with sage and emmental, with red pepper and aubergine

Baked medallion of shetland salmon, creamy truffle butter sauce, 'boulangere' style potatoes, medley of seasonal vegetables

Grain fed Chicken supreme baked in yoghurt and dijon mustard marinade, blossom honey gravy, spring onion mash, seared courgettes and peppers

Roast rump of Lanarkshire lamb studded with garlic cloves and rosemary, sticky wine gravy, roesti potato, charred courgettes , chantaney carrots

Sea bream fillet baked with pancetta and roasted fennel, parsley emulsion, braised potato, charred vegetables,

Loin of Lanarkshire lamb baked with foccacia herb crust, rowan jelly sauce, butter roast potatoes, shitake mushrooms, crisp green vegetables

Roasted beef fillet and braised shoulder galette, with a red wine jus, golden butter fondant potato, broad beans, creamed roots



Vegetarian Mains

Sweet potato and caramelised onion tart, smoked apple wood cheese, apple chutney and basil oil

Barley risotto of garden peas and roasted squash finished with chives, crumbed feta and lemon oil

Green banana and cashew nut crepe with malaysian curry cream

Tart tatin of shallots and fennel caramelised in demerara sugar, dunsyre blue crumb topping and parsnip soubise

Celeriac 'bread and butter pudding', walnut and oyster mushroom persillade and lime soured cream

Puff pastry pastie filled with egg plant and butter bean tagine, served with tahini cream

Baked field mushroom with cream cheese and spinach, brioche crumbs and roasted florina peppers served on hot citrus tabbouleh with roasted pine nuts and sultanas

Pithivier of succulent roasted pimento, artichokes, fennel and ricotta served with an aromatic gravy

Our chefs are also happy to prepare more specific dietary requirements should they be required