

# Winter

december 07 - february 08

## s o u p

sweet potato veloute with roasted almonds and coconut  
fennel and crayfish bisque

lightly curried creamy celeriac soup with coriander oil

Black bean soup with smoked ham and leeks

venison 'minestrone' finished with bitter chocolate drops

parsnip and pancetta puree

## s t a r t e r

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

seared carpachio of Buccleuch beef fillet with truffled parsnip salad, spinach,  
parmesan wafers and oil of hazelnuts

warmed crostin with toasted malt bread, fennel salad, peanut oil and dried pear in  
sweet liquorice essence

pressed confit of ham hough, peas and lentils, with haricot bean puree and sweet  
home made ketchup

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

gravadlax salmon, purple potatoes tossed in garlic oil topped with arran mustard  
cream

crab and shrimp remoulade with chicory leaf and Creole mustard

rillettes of goose and golden sultanas, melba toasted brioche warm tamarillo roasted  
with borage honey

little ox tail and suet pudding, creamy 'mushed' peas and a sprinkling of vanilla sea  
salt

spiced red mullet and raita salad, puy lentils and red onions

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 chilled maple syrup warmed st maure  
goats cheese with crostini and rocket leaf

slow roasted buckleuch pork pressed with goats cheese, apple and raisins terrine  
served with pear and golden sultana compote

dolcelatte mousse, pears poached in bitter sweet beetroot pickling syrup an dhome  
made rolled and walnut biscuits

## **m a i n**

Sticky braised buccleuch pork, coriander stovies, savoy cabbage, enoki mushrooms and cardamom gravy

roast fillet of buccleuch beef, potato tower, parsnip puree, spaghetti of leek and wine jus

lavender marinated rump of lamb, roasted onion, sweet potato chunks and braised puy lentils

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

sherry braised cushion of buccleuch beef with gratin potatoes, pearl onions, streaky bacon and sweet carrot mash

roast fillet of venison, piquant juniper sauce, roesti potato, celeriac mash, roasted red onion and baked courgette

cranberry and apple balotine of chicken, brandy cream sauce, mustard mash, honey roast swede and chestnuts

lemon grass scented bouillabaisse of bass, mullet and sole with creamed saffron potatoes

fillet of lamb brushed with french mustard and brioche crumbs, 'pomme anna', creamed cauliflower, charred carrot 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

chicken supreme coated in sweet ginger marinade with lime leaf and coriander rice cake, steamed Chinese leaf and peanut butter jus

sesame battered chicken fillets, quinoa with chives, wilted chard and miso jus with soy

fillet of sea bream and fennel wrapped in pancetta with sweet potato and celeriac poached cream and crab veloute

## d e s s e r t

swiss chocolate tart with kalhua & hazelnut marscapone, candied honeycomb and bee pollen.

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

three little puddings of nougatine parfait, lime and mango tart, dried cranberry brulee

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

christmas pudding cheesecake and chilled vanilla custard

wine poached pear with hazelnut and marscapone mousse, hand made shortbread and chocolate dipped quince

warmed treacle tart, bread and butter pudding ice cream and ginger syrup

the infamous heritage hot and gooey chocolate tart with pistachio custard

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

bramley apple and frangipane tart, nutmeg ice cream and sage syrup

cranberry and chestnut tiramisu with malted shortbread

eggnog brulle with toasted pannatone fingers

## c h e e s e

mull brie, Montgomery cheddar, gorgonzola dulce, pear gigha served with dried fruits and nuts

warmed mont d'or vacherin with chillies and almonds just baked walnut bread.....  
to share for a minimum of 5 people