

Sample Seasonal Menus

MENUS

Truffled Sweetcorn Chowder w/ Lemon Thyme

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Pressed Ham Haugh Terrine w/ Parsley Pesto, Micro-herbs & Arran Oatcakes

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Hand-dived Ullapool Scallop Arborio crust, Crispy Parma Ham w/ Basil Oil & Pickled Ginger Beurre Blanc

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Pink Grapefruit & Lemoncello Sorbet

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Mea Selections Beef Fillet, Celeriac Purée, Asparagus, Garlic & Rosemary Dauphinoise,
Anise & Merlot Jus

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Chocolate Orange Soufflé w/ Passionfruit bhapa doi, ginger tuile

Amuse Bouche of Chilled Charantais Melon & Strawberry Soup w/ Citrus Vodka Ice Cubes

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Terrine of Roasted Peppers, Zucchini & Egg Plant, Pônt Neuf Sweet Potatoes & Soft Herb Cous Cous
w/ Roasted Lemon & Banyuls Vinaigrette

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Sea Bass Fillet Baked in Hawaiiin Sea Salt on Fennel Mash w/ Red Pepper & Harissa Coulis

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Tian of Orkney Crab w/ Sesame Filo Crisps, Concasse & Light Thai Curry Sauce

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Mango & Malibu Mousse w/ Roasted Peach Coulis & Cardamom Ice Cream

Amuse-bouche of Chef's Sashimi Nigiri Selection (Salmon, Red Fin tuna, Scallop)

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Red Lentil Soup w/ Shredded Smoked Ham Brisket

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Beggar's Purse of haggis w/ Carrot & Cardamom Clapshot, Chive Mash, Glayva Café au Lait

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Minted Nettle Sorbet

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Monkfish Tail Wrapped in Maple Smoked Ayrshire Bacon,
Stornoway Black Pudding & Lemon Thyme Rosti w/ Champagne Foam

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Mille Feuille of Scottish Shortbread, Crème Chantilly & 25yr Grouse-soaked Strawberries

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Herbals Organic tea/home Roasted Organic Coffee & Tablet w/ Secret Whisky Truffles