

## HOUSE MENU 1

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Mousseline of Crayfish, Crab and Monkfish wrapped in Smoked Salmon  
with a Lime and Dill Sour Cream Dressing.

A Mild Spiced Parsnip and Saffron Soup with Diced Apple and Tarragon.

Apricot and Calvados Water Ice.

Breast of Corn Fed Chicken on a White Bean, Bacon and Root Vegetable Cassoulet  
with a Sweet Sherry and Morel Mushroom Sauce.

Doonbrae Rum and Truffle Delice with a Pecan Nut, Praline Ice Cream  
and a Dark Chocolate Coffee Sauce.

Freshly Ground Coffee with Butter Shortbread and Sweet Dainties.



## HOUSE MENU 2

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Smoked Chicken, Hazelnut and Ham Hough Terrine  
with a Rowanberry and Onion Relish.

Roast Cherry Tomato and Orange Soup  
with Sesame Croutons and a Coriander Cream.

Mango and Pineapple Water Ice with a White Rum and Passion Fruit Coulis.

Seared Fillet of Halibut wrapped in a Truffle flavoured Potato Crust  
with a Creamed Celeriac and Smoked Salmon Confit.

A Whisky Cream and Raspberry Crème Brulee with Butter Almond Shortbread  
and an Iced Drambuie Parfait.

Freshly Ground Coffee with Butter Shortbread and Sweet Dainties.



## HOUSE MENU 3

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Parfait of Goose and Chicken Liver with a Red Onion and Sultana Marmalade served with a Toasted Walnut and Apple Salad.

Asparagus and Lemon Soup with Arran Bay Scallops and a Fresh Chervil Crème Fraiche.

A Refreshing Kir Royale with Casis Sorbet and Bramble Syrup.

Roast Stuffed Loin of Lamb with Spinach and Garlic on a Rosemary, Redcurant and Red Wine Jus.

White Chocolate Tiramisu Torte with Cappuccino Ice Cream and a Caramel Butterscotch Sauce.

Freshly Ground Coffee with Butter Shortbread and Sweet Dainties.



## HOUSE MENU 4

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Fillet of Wild Salmon stuffed with a Lobster Fricasse in a Poppy Seed Pastry  
on a Dry Vermouth Shellfish Essence.

Cream of Mushroom and Fennel Soup topped  
with a Fresh Basil Cream.

A Red Berry Water Ice with Macerated Strawberries and Peach Schnapps.

Roast Duckling with a Kumquat Choucroute, Roast Cinnamon Pears  
and an Armagnac and Orange Sauce.

Lemon and Passion Fruit Delice with Coconut Ice Cream  
and a Chilled Mango Coulis.

Freshly Ground Coffee with Butter Shortbread  
and Sweet Dainties.



## SCOTTISH FAYRE MENU

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Ballontine of Guinea Fowl and Confied Duckling with Sweet Peppers,  
Pistachio Nuts served with a Mint and Hawthorn Jelly.

Cullen Skink

Potato, Leek and Onion Soup with Smoked Haddock and Bacon.

Timbale of Haggis, Neeps and Champit Tatties  
with a Malt Whisky Chive Cream Sauce.

Medallion of Beef topped with a Wild Mushroom Herb Crust with Carmel Shallots,  
Butter Turned Vegetables on a Red Wine and Thyme Essence.

Caramelised White Chocolate, Raspberry and Whisky Mousse  
with Caramel Apples and a Sultana and Glayva Ice Cream

Freshly Ground Coffee with Butter Shortbread  
and Sweet Dainties.



(£10 per person supplement for this menu)