

STARTERS

Curried cullen skink with foccacia bread

Sweet potato and coconut soup

Roast pepper and pesto soup

Roast roots, smoked garlic and rosemary soup

Roast butternut soup with crayfish tails

Caramelized shallot tatin with goats cheese and shallot butter

Goats cheese baked in a spiced tomato sauce with garlic crostini

Goats cheese brulee with fig and orange compote

Twice baked cheese souffle with apple, walnut and pomegranate

Asian ravioli with a soy butter sauce

Butternut ravioli with pine nuts and sage

Cauliflower Cheese fritters with bloody mary chutney

Mushroom and mozzarella risotto cakes with bloody mary chutney

Roast asparagus with halloumi and harissa

Citrus spiced salmon with a fattoush salad

Mango and crayfish salad with a lime confit

Pan fried scallops with sweetcorn puree and crab cake

Pan fried scallops with Thai pea or minted pea puree and crispy
pancetta

Prawn, leek and sweet chilli sourdough bruschetta

Smoked haddock, puy lentil and parmesan tartlet

Hot smoked salmon and caper fishcakes ,lime and shallot sauce

Warm sticky pheasant salad, seville orange dressing

Duck confit with warm puy lentils and pancetta

Chicken liver and ginger pate with melba bagels

Thai crispy duck, orange papaya and peanut salad

Duck liver parfait, smoked duck, figgy chutney

Roast asparagus, hens egg, hollandaise and chorizo

MAINS

Salmon in Parma ham with pearl barley and wild mushroom risotto

Herb crusted salmon with a vine tomato , chilli and basil oil

Cod, parma ham, courgettes and lemon cream

Cod, king prawns, avocado, basil, gruyere, creamy sauce

Pan fried red mullet with spinach and Caesar crushed pots

Cod with puy lentils and pancetta

Sea bass on a lobster risotto with crispy fennel

Sea Bream with a summer salsa and crushed new potatoes

Spiced venison casserole with port and mustard mash

Venison loin with wild mushroom pie, parsnip puree, red wine jus

Fillet of Beef rolled in pink peppercorns with salsa verde

Soy marinated pesto beef with chard, courgette and beet salad

Loin of lamb, spiced couscous and apricot mint sauce

Pork Loin with a creamy soy mustard and vine tomato sauce

Confit Pork belly with Stornoway black pudding, cider jus

Lamb loin with parmesan and rosemary risotto, chard and
courgette

Loin of lamb with porcini mushrooms and mint hollandaise

Herb crusted lamb with confit tomatoes, goats cheese and spinach

Duck breast with passion fruit and whisky sauce

Pheasant with pancetta, blood orange and thyme

Confit duck leg, apples, red cabbage ,peppercorn sauce

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PUDDINGS

Chocolate whisky bramble tart with bramble ripple ice cream

Chocolate and salted caramel pots with hazelnut ice cream

Vanilla Pannacotta with blueberry syrup

Lime tart with passion fruit mascarpone

Coconut cheesecake with mango sherbet

Bannoffe cheesecake with italian meringue
Rhubarb and clementine meringue pie
Pear and almond tart with a stem ginger mascarpone
Caramelized apple and pear meringues with a cinnamon syrup
Gingerbread cheesecake with a ginger caramel
Chocolate and salted caramel tart
Apple and star anise crumble, cinnamon ice cream
Amaretto syllabub
White choc and peppermint mousse
Chocolate orange shortbread trifle
Pumpkin and Pear Tart with pear gelato
Spiced Treacle Tart with allspice ice cream
Sticky toffee pudding tart
Gingerbread raspberry snowflake tart
Champagne and Chantilly creams
Spiced rhubarb and rose Eton mess
Rhubarb pannacotta