

STARTERS

- Smoked haddock chowder
- Sweet potato, butternut and coconut soup
- Roast tomato, garlic and pesto soup
- French onion soup, gruyere crouton
- Rocket potato and parmesan soup

- Caramelized shallot tatin with goats cheese and shallot butter*
- Goats cheese brulee with fig and orange compote*
- Cauliflower Cheese fritters with bloody mary chutney
- Beetroot and coconut samosas with raita
- Roast vegetable, pesto and brie tartlet
- Caramelised onion, mascarpone and parmesan tartlets
- wild mushroom and comte cheese tartlet
- Roast asparagus with quail eggs and hollandaise sauce (can add chorizo)

- Citrus spiced salmon with a fattoush salad
- Mango and crayfish salad with a lime confit
- Lemony crayfish ,hot smoked salmon pate, pickled cucumber
- Pan fried scallops with sweetcorn puree and flaked crab
- Pan fried scallops with Thai pea or minted pea puree and pancetta
- Scallops , curried cauliflower and stornoway black pudding
- Pan fried scallops, oriental salad and sweet chilli sesame dressing
- Smoked haddock, puy lentil and parmesan tartlet*
- Hot smoked salmon fishcakes, lime and shallot sauce*
- Belhaven smoked trout and lime parfait with ciabatta toasts
- Hot and cold smoked & poached salmon rillettes thyme crostini
- Hot smoked salmon mousse wrapped in cold smoked salmon with pickled cucumber and horseradish cream

- Warm sticky pheasant salad with pistachios, pancetta and oranges
- Chicken liver and sticky stem ginger pate with ciabatta toasts
- Thai duck, orange papaya and peanut salad
- Wood Pigeon Salad with puy lentils, black pudding and pancetta
- Asian pork balls with sweet chilli and lime dip

Smoked chicken and mango tian
Mediterranean meatballs with lemon, parmesan and gremolata
Smoked venison with pears, blue cheese and candied walnuts
Smoked duck breast with grana padano sauce, figs and honey

MAINS

Salmon in Parma ham with pearl barley and wild mushroom risotto
Herb crusted salmon with a vine tomato, chilli and basil oil
Pan fried salmon with a lemon crayfish hollandaise

Cod, parma ham, courgettes and lemon cream
Cod, king prawns, avocado, basil, Gruyere, creamy sauce
Cod, lemon hollandaise, toasted hazelnut crumb
Cod, creamy parmesan mash, chorizo compote
Cod with warm puy lentils, pancetta, roast cherry vines
Sea bass on a lobster bisque risotto with buttery fennel
Sea Bream with a tropical salsa and crushed new potatoes
Sea bass with a lemon, caper and brown shrimp butter
Mackerel, rice noodles, pak choi and Asian dressing

Roast Vegetable chermoula with lemony herb couscous
Spinach goats cheese and lemon tart
Charred halloumi and courgette tart
Butternut and sage risotto with baby roast vegetables
Moroccan spiced risotto served on a roast aubergine- feta
Spinach, feta, pine nut and lemon filo pie with a red pepper sauce
Roast vegetable wellington
Mushroom and Cheddar wellington
Cauliflower cheese fritters with bloody mary chutney

Spiced venison casserole with mustard mash
Venison loin with wild mushrooms parsnip puree, red wine jus

Venison wellington, dauphinoise potato, port jus
Loin of venison, blueberry balsamic jus
Fillet of Beef rolled in pink peppercorns with salsa verde
Soy marinated pesto beef with chard, courgette and beet salad
Fillet of beef with a malt whisky sauce and haggis bon bons
Beef fillet with a wild mushroom gratin and rosemary garlic potatoes
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 puddingmash & cider cream
Herb crusted pork loin with savoy cabbage, pancetta, tarragon cream
and roasted baby pears
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
Asian duck breast with soy and ginger noodles
Barbary duck with port and cherry sauce, crushed potatoes
Pheasant with pancetta, blood orange and thyme
Confit duck leg in a chorizo and butter bean broth

Pan seared chicken breast, pumpkin veloute, apple and almond
Chicken wellington, mozzarella and spinach, caramel onion sauce
Chicken breast with a black pudding mousse, cauliflower
puree, thyme and pancetta jus
Chicken supreme stuffed with turnip, haggis mash, haggis bon bon,
pink peppercorn cream

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PUDDINGS

Chocolate whisky bramble tart with strawberry sorbet
Chocolate and salted caramel pots with vanilla ice cream
Vanilla Pannacotta with blueberry syrup
Lime tart with passion fruit mascarpone
Creme brulee cheesecake with berry compote
White choc and fresh raspberry cheesecake
Coconut cheesecake with mango sherbet

Caramel apple cheesecake with salted caramel sauce
Rhubarb and lemongrass fool
Pear and almond tart with a stem ginger mascarpone
Caramelized apple and pear meringues with a cinnamon syrup
Chocolate and salted caramel tart
Apple and star anise crumble
Apple and raspberry crumble
Amaretto syllabub
White choc and peppermint mousse
Chocolate orange shortbread trifle
Spiced Treacle Tart with ice cream
Spiced rhubarb and rose Eton mess
Rhubarb pannacotta
Vanilla pannacotta, blueberry syrup
Elderflower and prosecco pannacotta
Vanilla and white chocolate crème brulee
Lemon crème brulee
Lemon meringue mess
Eastern Mess with rose and raspberry