

smart cuisine

Main Courses

Braised Belly of spiced of Pork on Colconnon mash, fondant root vegetables

Roast Chump of Lamb rolled in herbs with petit ratatouille, gratin potatoes

Pot-roasted Breast of Grampian chicken with wild mushrooms, Madeira and Puy lentils

Grilled fillets of North Sea Sole on wilted spinach with clams and fennel cream

Honey and grain mustard glazed Lamb Shank with parsnip mash and roasted root vegetables

Roast Rib eye of Prime Beef with glazed Shallots, Chateau Potato and Cabernet jus

Steamed Local fish with Asian greens, lemongrass and lime cream

Grilled fillet of Halibut with broccoli puree, olive oil creamed potato and chorizo cream

Roast Fillet of Grampian Pork on Confit Shallot and Thyme puree with gratin root vegetables

Mui Cuit of Scottish Salmon with Horseradish creamed potatoes, Savoy cabbage
and beetroot cream

Roast Monkfish Tail wrapped in Parma Ham on a Savoy Cabbage ragout with red wine
and shallot essence

Warm salad of pan seared Sea Bass with a warm salad of seasonal potatoes. Fine beans,
Pancetta and a soft poached egg

Grilled Melange of local Seafood with bouillabaisse broth and charlotte potatoes
[Or simply grilled with Pistachio and tarragon butter]

Roast Barbary Duck Breast and Confit leg with cocotte potatoes and Puy lentils

Baked Breast of Lemon and Saffron Marinated Chicken on fondant sweet potato with
Cumin roasted Parsnips

Main Courses (continued)

Best End of Scottish Lamb, flageolet bean puree, wilted spinach, tomato thyme and balsamic dressing

Fillet of Prime Aberdeen Angus Beef on a potato and rosemary cake, wilted wild mushrooms, Madeira jus, foie- gras butter

Charred maize fed Chicken, Celeriac Puree, tender stem broccoli sauté potatoes, bordelaise jus