

smart cuisine

Starters

Warm Sea Trout Mousseline in a Cullen Skink style broth and savoury Tuille

Smooth Parfait of Chicken livers, wrapped in Parma ham with redcurrant, thyme and orange essence and toasted brioche

Roasted Scallops with cauliflower puree, spiced caramel, cumin cream and apple salad

Chilled wedges of Ogen melon with Truffled Ham, buffalo mozzarella and aged balsamic vinegar

Roasted butternut squash, fennel, vine tomato and rocket salad with ricotta and cheese gnocchi

Terrine of Smoked Chicken and Confit Duck with celeriac remoulade

Pumpkin and Amoretti ravioli with sage butter and Parmesan shavings

Warm salad of Confit Duck Leg and roasted figs in sweet sherry and rosemary dressing

Gratinee tartlet of Vine tomatoes and Parmesan Cheese

Tea Smoked Duck Breast with Sweet and sour pineapple relish

Crab, Carrot and Celeriac Tian with avocado cream and Gazpachio dressing

Ravioli of Goats Cheese on sweet pickled shallots with vine tomato fondue, basil and mascarpone cream

Cepe Risotto with potato wafers, truffle essence

Home Hot Smoked Shetland Salmon with pickled vegetables, potato Blinis, caper berries and beetroot Crème Fraiche

Baked Goats cheese Crostin with caramelised pears, Hazelnut dressed salad

Grilled Smoked haddock on Black Pudding Risotto, Pea and Chive coulis