

Menu 3

£45.95 {please choose one dish from each of the following courses, price includes canapés}

Pressed Foie Gras Terrine
layered with confit & smoked duck, pear carpaccio & cardamom caramel & gingerbread crumbs

Ravioli of Langoustine & Salmon
poached in a light lobster bisque, tomato fondue, chervil & lemongrass veloute

Lobster & Haddock Shellfish Soufflé

Butter Roasted Frog's Legs, garlic puree, parsley sauce

Feuilletine of Quail Eggs, mushroom duxelle & truffle hollandaise

Crispy Belly of Ayrshire Pork, black pudding bonbons, spiced apple puree

Beef Consommé

Beetroot Soup with crème fraiche & goat's cheese

Chilled Pea Veloute with parmesan ice cream

Carpaccio of Beef with a wasabi remoulade

Pink Champagne Sorbet

Roast Fillet of Orkney Gold Beef,
braised shin, bone marrow, roasted vegetables, pomme maxim with a bordelaise sauce

Best End of Orkney Lamb & Braised Shoulder, provencale vegetables, baby spinach & thyme jus

Steamed Fillet of Line Caught Sea Bass,
salad of rosevale potatoes, buttered leeks, celeriac puree & a caviar veloute

Pot Roasted Veal Cutlet,
carrot & star anise puree, grilled white asparagus, rosemary potato cake & Madeira jus

Pan Fried John Dory,
gratin of macaroni, confit chicken wings, buttered baby leeks, girolle mushrooms & roti jus

Risotto of White Truffle & Parmesan

Infusion of Summer/Winter Berries with fromage frais & lime sorbet

Hot Valrhona Chocolate Fondant, milk ice cream

Seasonal Soufflé with accompanying ice cream

Nougatine Crunch with caramel ice cream

The B.F.G – our own take on a black forest gateau

A selection of British & Irish artisan cheeses,
quince paste & crisp rye bread (supplement £4)