

## *Thursday 22<sup>nd</sup> September 2011*

Lightly Curried Apple and Parsnip Soup with an Apple Fritter and Parsnip Crisps	£5.50
Seared Scallops on Crushed Cauliflower with Poached Leeks, Lemon and Summer Truffle Vinaigrette	£14.50
Salad of Lambs Tongue with Roasted Vegetables	£10.00
Carpaccio of Fillet of Beef with a Wild Mushroom and Broccoli Risotto Girolle Vinaigrette and Cob Nuts	£10.50

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Roast Fillet of Halibut on a Red Wine Risotto with a Salad of Baby Leeks and Confit Chicken	£26.00
Cannon of Shetland Lamb on a Celeriac Puree with a Warm Lamb Terrine Millefeuille Potatoes and a Sauce of Minted White Beans	£24.00
Roast Breasts of Partridge with Puy Lentils Finished with Roasted Vegetables Salad of Confit Partridge Legs	£24.00
Broccoli, Walnut and Dunsyre Blue Risotto	£16.00

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Warm Hazelnut Brownie with Salted Chocolate Fudge, Vanilla Parfait Fudge Sauce and Homemade Treacle Ice Cream	£10.00
A Plate of Apples; Sorbet, Cake, Puree, Crumble, Dust and Crisp with a Ginger Cream	£10.00
Lemon Bavarois, Pear Sorbet and Vanilla Jelly	£10.00
Selection of Scottish Cheeses with Homemade Oatcakes	£14.00
Coffee or Tea with Homemade Petit Fours	£4.00