DINNER MENU 30TH DECEMBER

PLEASE BE ADVISED THAT THIS MENU IS SUBJECT TO CHANGE, BUT THE NUMBER OF CHOICES FOR EACH COURSE WILL REMAIN THE SAME.

ROASTED SEA BREAM WITH A CAULIFLOWER SALAD AND CURRY VELOUTE
LOCH LINNHE PRAWNS WITH BROCCOLI, RICOTTA GNOCCHI AND CRÈME FRAICHE
CHAR GRILLED LOIN OF TUNA WITH ROQUETTE AND A TOMATO AND RED PEPPER COMPOTE
A PRESSE OF FOIE GRAS AND SMOKED DUCK WITH FIGS
A PIG'S TROTTER BEIGNET WITH A SALT COD BRANDADE

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MUSHROOM VELOUTE

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SEARED TURBOT WITH SWEET POTATO, GINGER AND VEAL SWEETBREADS
SEARED FINGERS OF JOHN DORY WITH TRUFFLED JERUSALEM ARTICHOKES
ROASTED BREAST OF PHEASANT WITH PEAR, BACON, GREEN BEANS AND CELERIAC
FILLET OF PORK WITH SLOW COOKED PORK CHEEKS, CHAMPAGNE CHOUCROUTE, LENTILS ...
...AND BLACK PUDDING

FILLET OF SCOTTISH BEEF WITH ITS OWN BRAISED SHOULDER, HORSERADISH POMME PUREE...
...AND MARROW DUMPLINGS

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A SELECTION OF CHEESE WITH OATCAKES AND HOMEMADE WALNUT BREAD
TRIO OF SORBETS WITH FRESH FRUIT AND LIME SYRUP
LEMON TART, MERINGUE, BASIL AND LIME JELLY
PASSION FRUIT BAVAROIS, MANGO JELLY AND ORANGE
ICED NOUGAT PARFAIT, CHOCOLATE CREPES WITH VANILLA ICE CREAM
CHOCOLATE FONDANT, MARZIPAN ICE CREAM AND CARAMEL MOUSSE (10 MINUTES NOTICE)

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COFFEE: FILTER, ESPRESSO, CAPPUCCINO OR DECAFFEINATED SERVED WITH PETITS FOURS FRIDAY, 30™ DECEMBER 2011

NO SMOKING OR MOBILE TELEPHONES PERMITTED IN THE DINING ROOM DRESS CODE FOR GENTLEMEN IS JACKET AND TIE