

# SPRING/SUMMER DINNER MENU SAMPLE

All our dinners include freshly baked bread rolls from our sister company, Saltire Patisserie served with butters

## TO START

Freshly picked basil and heritage tomato salad, toasted bruschetta crumb, aged balsamic (pb)

Burrata mozzarella, garden peas, truffle honey, black olives, fresh mint (v)

Scotch beef tartare, pickled mustard seeds, crispy homemade sourdough, pickled shallots

Smoked duck breast, barley cracker, honey & wild garlic purée, fresh rocket

Fresh heritage tomato, red pepper, garden herb Spanish style Gazpacho (pb)

## MAIN COURSE

Baked Goat's cheese, fig jam, courgette & red onion pakora, beetroot purée, roasted golden beetroot (v)

Chargrilled butternut squash lasagne, basil cream, toasted pumpkin seeds (v)

Braised blade of Highland Scotch beef, crushed new potatoes, chargrilled purple sprouting broccoli, red wine reduction

Duo of Scotch lamb; confit shoulder, roasted rump, rosemary & garlic Panisse, charred cauliflower, crispy chickpeas, jus

Free-range Ballotine of free-range chicken with fire roasted tomato, basil-infused crushed potatoes, Sicilian style

Caponata, Kalamata olives, crumbled feta

Celeriac and apple wellington, parsley sauce, summer vegetables (v,pb)

## DESSERT

Blacketyside Farm Perthshire strawberries and vanilla mousse with strawberry sorbet and a chilled chamomile-infused strawberry tea

Summer fruit panna cotta, homemade macaroons

Cranachan; raspberry gel, toasted Scottish oats, Balvenie whisky cream, raspberry sorbet (pb available)

Mango, Blacketyside Farm raspberry mousse, fresh berry compote

Fresh lemon tart, vanilla mascarpone, Blacketyside Farm raspberry purée

Chocolate truffle brownie torte, Blacketyside Farm homemade berry coulis (pb)

Served with freshly brewed tea and Italian Aroma filtered coffee

Homemade Scottish shortbread



# AUTUMN/WINTER DINNER MENU SAMPLE

All our dinners include freshly baked bread rolls from our sister company, Saltire Patisserie served with butters

## TO START

Pheasant croquette, black garlic mayo, pickles, baby beetroot, watercress, pan juices  
Ham hock terrine, Scotch quail's egg, plum-apple chutney, charred cauliflower, pickled apples, mustard crème fraîche  
Beetroot & goat cheese tart, chives, crispy onions, mixed salad, herb oil (v/pb)  
Smoked salmon tartare, cucumber gel, citrus mayo, charcoal wafer, seaweed meringue  
Char-grilled Mediterranean vegetable galette, herb cream cheese, prosciutto, red pepper essence, mixed salad  
Chicken liver pâté, beetroot chutney, pickled apples, rum-raisin, brioche toast, crispy onions

## MAIN COURSE

Slow-cooked venison haunch, potato terrine, braised red cabbage, sprouting broccoli, baby carrots, red currant jus  
Chicken supreme, creamed potatoes, king oyster mushrooms, broad beans, white wine herb sauce  
Butternut squash and plant-based feta pithivier, crushed herbed potato, carrot and parsnip fingers, purple broccoli, herbed cream sauce (v/pb)  
Six-hour Scotch beef, horseradish mash, celeriac remoulade, turnip, green beans, young carrots, braising juices  
Wild mushroom and spinach strudel, rosti potato, tenderstem broccoli, baby carrots, herb oil (v/pb)  
Pan-fried stone bass with chorizo, spinach, herb new potatoes, chargrilled vegetables, white wine cream sauce

## DESSERT

Warm chocolate and caramel tart, pistachio custard, Carmel tuile  
Apple tarte tatin, brandy syrup, salted caramel ice cream  
Chocolate fondant, Amorello cherry, honeycomb, vanilla ice cream  
Sticky toffee pudding, toffee sauce, Carmel ice cream  
Chocoate truffle brownie torte, Blacketyside Farm homemade berry coulis (pb)  
Deconstructed lemon & Winter berry merginue pie, clotted cream ice cream, toffee crunch

Served with freshly brewed tea and Italian Aroma filtered coffee  
Homemade Scottish shortbread

