



Passion *for* Food

Fine Dining Menu One

Canapés

- Sea bass ceviche, lime, sea salt and crispy kale
- Thai prawn fritter, sugar cane, sweet chilli
- Aberdeenshire beef tartar with grain mustard crème fraiche, baby rocket leaves, truffle oil
- Confit pork belly lollipops with sweet soy glaze
- Cheese gougeres (V)
- Watermelon cup with feta and black olive salt (V)

Amuse bouche

- Edamame beans crisp salmon skin wafer chilli and garlic flakes and mirin
- Little shot of gazpacho with frozen olive oil (V)

Starter

- Shredded confit duck leg, Hoi Sin spiced Asian slaw, crispy duck skin, toasted cashews
- Heritage Beetroot carpaccio, goat's cheese fondue, apple butter, walnut oil, candied pistachios, red vein sorrel (V)

Main Course

- Roasted rump of lamb, pressed belly, sweetbreads with butternut squash puree, kale compote, glazed Roscoff onions thyme and anchovy jus
- Squash and parmesan arancini, caramelized nutty salsify, pesto and wilted watercress and endive (V)

Dessert

- Salt baked pineapple, pain perdu, and mascarpone and basil cream



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Fine Dining Menu Two

Canapés

Ham bon bon, apple and ale chutney
Teriyaki beef skewers
Seared tuna, pickled cucumber and ginger, wasabi crème fraiche
Panko fried cod cheeks with tartar
Shallot tart tatin with sage crème fraiche (V)
Wild mushroom and parmesan risotto balls with truffle oil (V)

Amuse bouche

Pork skin wafer, apple and cabbage vinegar slaw

Parmesan Brule aged balsamic (V)

Starter

Confit of Scottish salmon, cauliflower cous cous, samphire and cucumber ketchup

Little Wallop goats cheese terrine with crisp apple, walnut and chicory salad, spiced apple puree, aged balsamic dressing (V)

Main Course

Spiced cannon of venison, shoulder slow cooked with coconut milk, blackberries, buttered kale, smoked Desiree puree, glazed parsnips, and spiced jus

Cannelloni of courgette filled with pea risotto, tempura of courgette flower, pea and pea shoot salad (V)

Dessert Trio

Strawberry and basil semifreddo with praline
Passion fruit crème brulee
Elderflower jelly with shortbread biscuit