

BUTE MENU

STARTERS

- Prawn & orange salad with a rich seafood sauce
- Half Ogen melon with sorbet & berry purée
- Melon & tropical fruit cocktail in Malibu syrup, topped with sorbet
- Terrine of smoked haddock & prawns, oatcakes and seasonal leaves
- Terrine of chicken liver parfait with Cumberland sauce & herbed bread
- Chicken, wild mushroom & asparagus terrine wrapped in Parma ham with oatcakes and plum chutney

SOUPS

- Leek & potato
- Carrot & orange cream
- Cream of tomato
- French onion soup with cheese croutons
- Minestrone Italienne
- Farmhouse chicken & vegetable broth

MAINS

- Fillet of sole in a light mushroom & chive sauce
- Salmon fillet in a white wine, tarragon & tomato cream
- Medallions of pork fillet on wilted spinach & coarse grain mustard sauce
- Roast sirloin of beef in a mushroom, tomato & tarragon sauce
- Roast rack of lamb in a rosemary essence with tomato & shaped potato
- Chicken stuffed with haggis with a whisky café au lait

DESSERTS

- Individual Scotch trifle
- Hot apple & cinnamon crumble with ice cream
- Edinburgh fog
- Strawberry & chocolate gateaux
- Petits choux buns filled with cream and topped with a rich chocolate sauce
- Vacherin of meringue with strawberries & cream