

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