

CORN EXCHANGE DINNER MENU 2016

Starters

Smooth chicken liver parfait, crisp sourdough crouton, apricot and ginger chutney, baby leaf salad

Parma ham with roast fig, soft mozzarella pearls, pea shoot salad and red pepper dressing

Rannoch Smoked chicken with baby gem lettuce, toasted croutons and creamy Caesar dressing

Arran brie caramelised onion tart, crisp seasonal salad leaves and parsley vinaigrette

Confit pork and Arran mustard roulade wrapped in cured ham, tarragon mayonnaise and glazed baby apple

Smoked Scottish salmon glazed with whisky and honey, shallot rings, crème fraiche and toasted sourdough

Mains

Ballantine of chicken with a cock a leekie stuffing, golden potato, puffed rice, baby leeks and rich gravy

Twice cooked crispy pork, black pudding, crispy parsnips, creamy potato puree, baby leeks and cider jus

Slow cooked Highland beef, grilled Portobello mushroom topped with tomato chutney and spinach, creamy horseradish mashed potatoes and red wine jus

North Atlantic cod in a grain mustard and parsley cream, crispy potato rosti, crushed peas and greens and topped with flaky pastry

Caramelised chicken breast, crispy smoked bacon, crushed new season potatoes, roast baby carrots, sautéed greens and rich chicken gravy

Caramelised rump of lamb, black olive, lemon and basil potato puree, chargrilled Mediterranean vegetables and rosemary jus (*Supplement £3.50 + vat per person*)



Dessert

Creamy lemon posset with handmade shortbread and raspberry crumble

Dark chocolate mousse, orange syrup and vanilla cream

Raspberry cranachan with, toasted oat meal and heather honey

Apple and caramel bavarois with toffee banana pieces

Classic chocolate tart with mint syrup and crushed cocoa beans

Hazelnut crème brulee, crunchy caramel and pistachio

(Please choose one of each course to create your set menu)

Menu Package Includes:

White Tablecloths and Linen Napkins

Crockery and Cutlery

Fully Trained and Uniformed Staff

Freshly Brewed Tea/ Coffee After Dinner

