

CORN EXCHANGE HOT FORK BUFFET 2016

Mains

Locally Made Auld Reekie Sausages, Caramelised Onion, Mashed Potatoes And Rich Gravy

Spalbone Of Scotch Beef Braised In Edinburgh Dark Ale, Flaky Puff Pastry, Creamy Mashed Potatoes And Roasted Root Vegetable

Supreme Of Chicken Stuffed With Skirlie Onions, Sautéed Cabbage And Clapshot With A White Wine And Mustard Sauce

Creamy Chicken Tikka With Lightly Spiced Jasmine Rice, Mini Naan Breads And Mango Chutney

Individual slow roast mini joint of Ayrshire pork, golden sauté potatoes with black pudding, apple and savoy cabbage and a sweet cider gravy

Rich beef chilli con carne with fluffy jasmine rice topped with crunchy nachos and Monterey jack, sour cream and salsa

Pot roast lamb shoulder in a rich sauce of tomatoes, garlic and oregano finished with apricots and parsley served with caramelised potato gnocchi (**£2.80 supplement**)

Supreme of Shetland salmon gently cooked in a creamy white wine sauce with soft boiled hens egg and parsley and topped with golden puff pastry (**£4.00 supplement**)

Desserts

Dark chocolate brownie, salted caramel and vanilla cream sundae

Cookies and cream cheesecake and chocolate sauce

Exotic fruit pavlova with passion fruit syrup and mango crispies

Creamy tiramisu and coffee cream

Home made lemon posset with ginger jelly and shortbread round

Chocolate and hazelnut brulee

£19.00 per person

(Please choose two main courses and one dessert)

All prices exclude VAT

