

Easter Sunday Lunch

4th April 2010

Roasted Vine Tomato Soup with Dried Baby Vine Tomato Confit

Classic Dunnikier Style King Prawn Cocktail

Ballotine of Organic Chicken served with Wild Mushrooms and Parma Ham

Confit of Pork Belly with Scared hand Dived Orkney Scallops with Cauliflower Purée

Goats Cheese Fondue with Baby Capers, Beetroot Purée and Rye Bread Biscuits

oOo

Roast Sirloin of Prime Scottish Beef with Yorkshire Pudding, Roast Potatoes, Buttered Vegetables and

Natural Jus

Roast Loin of Pork with Crispy Crackling, Roast Potatoes, Buttered Vegetables, Apple Sauce and Natural

Jus

Poached Lemon Sole and Salmon Roulade Stuffed with Spinach on Fresh Scampi with Broad Bean and

Tomato Concasse Broth

Grilled Whole Sea Bream with Sauce Vierge and Buttered Potatoes

Garlic and Basil Roasted Tomato Tart Tatin

oOo

Classic Crème Brulée with Homemade Vanilla Shortbread

Warm Sticky Toffee Pudding with Butter Scotch Sauce and Vanilla Ice Cream

Sweet Lemon Tart with Kumquat Marmalade and Mascarpone Cheese

A Slate of Scottish Cheeses with Homemade Chutney, Celery, Grapes and Biscuits

oOo

Tea or Coffee with Chocolate Ganache

£22.50 Per Person