



Green Room Menu - February 2010

Gateau of haggis, neeps and tatties with a whisky cream. £5.45

Cauliflower soup with sweet corn and cumin fritters. £5.25

Steamed west coast mussels with white wine and parsley. £5.25

Chicken, leek and blue cheese terrine with apricot chutney and crisp bread. £5.75

Roast beetroot salad with spiced walnuts and goat's cheese toast. £4.75

Smoked haddock risotto with fennel. £5.45

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Grilled fillet of pork on bubble and squeak potato cake with a grain mustard and shallot sauce. £12.95

Marmalade and sesame roasted salmon with crushed new potatoes. £10.75

Saffron risotto with baby spinach, roast red peppers and goats cheese. £10.25

Breast of guinea fowl, creamy winter vegetables and mash potatoes. £11.95

Open lasagne of roast butternut squash and chestnut mushrooms in a basil cream.
£10.25

Slow cooked daube of beef with rosemary scented potato and roasted swede. £11.45

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Warm rhubarb crumble cake with vanilla ice cream. £5.45

Lemon cheesecake with coconut cream and mango compote. £5.45

Carpaccio of pineapple with lime sorbet and chilli and vanilla syrup. £5.25

Warm chocolate sponge with white chocolate ice cream and orange sauce. £5.45

Banana and berry crème brulee with cinnamon tuilles. £5.35

Selection of Scottish cheeses, quince jelly and biscuits. £5.95

All Side Orders £2.95

Vicchy Carrots	Rosemary scented new potatoes.
Cauliflower Cheese	French fries
Braised Leeks	Dauphinoise potatoes
Cherry tomato and red onion salad	Rocket and parmesan salad
Waldorf salad with celeriac	

Lighter Choice

Salad nicoise with seared salmon

Sundried tomato and ricotta tart with baby spinach leaves and balsamic reduction

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Smoked haddock with leeks, potatoes and egg

Orchiette pasta with purple sprouting broccoli

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Orange and pink grapefruit jelly with cream

2 Courses £14.50

3 Courses £17.95

