



## Green Room Menu - May/June 2009

Roast red pepper and tomato soup with basil yoghurt £5.25

Steamed asparagus with feta and spinach, finished with a honey and poppy seed dressing £5.40

Escabeche of trout fillet with a beetroot syrup £5.50

Classic chicken Caesar salad £5.25

Cured, marinated salmon salad with chilli, lime juice and cucumber £5.35

Haricot bean ragout with Morcilla pudding and red onion chutney £5.25

**ooOoo**

Oven baked supreme of chicken wrapped in Parma ham and filled with mozzarella, tomato and basil served with a leek and tomato sauce £11.75

Roast Chump of lamb with broad beans and new potatoes £13.95

Spiced sea bass fillet with dill new potatoes, pea puree and fish jus £11.25

Kalamata olive polenta with a soft vegetable gratin £10.25

Pan fried Gressingham duck breast with vanilla and lime mash £13.95

Jerusalem artichoke risotto with truffle oil £10.25

**ooOoo**

Malibu scented panacotta with passion fruit and raspberry coulis £5.25

Baked lemon and lime tart with strawberry salad £5.50

Peach and cherry trifle £5.25

White chocolate and lemon cheesecake £5.45

Chocolate truffle cake and Grand Marnier sorbet £5.50

Selection of Scottish cheeses, quince jelly and oatcakes £5.95

### All Side Orders £2.95

Mange tout with almond butter

Sesame and ginger broccoli

Steamed carrots with coriander

French fries

Garlic and chive mash

Red onion and cherry tomato salad

Warm puy lentils with feta cheese

Crisp green salad

Minted new potatoes

### Lighter Choice

Salad of prosciutto, grilled pears, hazelnuts and gorgonzola

Marinated sardines with avocado and pesto

**oo0oo**

Seared salmon with pickled red onion, fennel a la greque and salsa verde

Courgette ribbons with cashew nut pesto and marinated mushrooms and broccoli

**oo0oo**

Buttermilk puddings with rose scented raspberries

2 Courses £14.50

3 Courses £17.95

