

BISQUE RESTAURANT

Starters

Pea Soup

Ham Hough Croquette, Parsley

Chicken Liver Parfait

Sourdough Crostini, Cornichons

Warm Smoke Trout

Almonds, Soft Herb Crème Fraiche, Preserved Lemon, Capers

Heritage Tomato and Basil Bruschetta

Green Olives, Balsamic Vinegar, Olive Oil

Chicken Cassoulet Terrine

French Beans, Pommery Mustard Vinaigrette

Chilled Pineapple Carpaccio

Passion Fruit and Chilli Salsa, Minted lime Sorbet

Mains

Chicken and Wild Mushroom Vol Au Vent

White Asparagus, Shaved Parmesan

Shellfish Risotto of Prawns, Brown Crab and Lochfine Mussels

Sea Greens, Parmesan Cheese

Sirloin of Scotch Beef

*Roasted Roscoff Onions, Crouton Bone Marrow Panade,
Hand Picked Local Vegetables*

Soy Basted Fillet of Salmon

Calamari, Toasted Hazelnut, Apple Wasabi

Provençale Vegetable En Croute

Ratatouille, Basil Pesto, Rouille

Desserts

Gateaux Opera

Cappuccino Ice Cream

Classic Apple Tarte Tatin

Vanilla Ice Cream, Sauce Anglaise

Steamed Citrus Pudding

Lemon Curd Ice Cream, Candied Orange

Salted Caramel Tart

Caramelised banana Ice Cream

Ice Cream and Sorbets

British and Continental Cheese Selection

Three course - £47.50 per person

*Cafetiere of Freshly Ground Coffee or Selection of Teas
Served with Homemade Petit Fours*