

Gold Cup Menu
Saturday 21st September 2019

Amuse Bouche

West Coast Lobster Bisque



Starters

Chilled Pineapple Carpaccio

Passion Fruit and Chilli Salsa, Lime Yoghurt Sorbet

Five Spiced Spring Onion Waffle

Duck Confit, Cherries, Hoi Sin Sauce

Warm Smoked Haddock

Ayrshire Potato, Soft Poached Hen Egg

Chicken Liver Parfait

Kumquat, Vanilla, Toasted Brioche



Intermediate

Champagne Bellini



Main Courses

Rosettes of Lamb

Garlic and Rosemary, Chateau Potatoes and Soubise Tartlet

Breast of Corn Chicken

Crispy Egg, Broad Beans, Pancetta and Black Olive Tapenade

Fettuccine Pasta

Roquefort Cheese, Spinach, Tomato Confit and Pine Kernels

Soy Basted Sea Bass

Calamari, Toasted Hazelnut, Apple, Wasabi

Scottish Duck a l'Orange

Girvan Grown Beetroot, Pomme Rosti, Gran Marnier



Dessert

Veroona Chocolate Fondant

Ristretto Ice Cream

Glazed Salted Caramel Custard Tart

Apiced Ice Cream

Classic Apple Tarte Tatin

Vanilla Ice Cream, Sauce Anglaise

Peach Melba

Coffee served with Homemade Petit Fours

£35.00 per person (includes a complimentary glass of Fizz upon arrival)