



DINNER MENU

AMUSE BOUCHE

West Coast King Scottish Scallop

Creamed truffled cabbage on an elegant white teardrop spoon

Ragstone Goats Cheese Chiboust

Rosemary and parmesan shortbread biscuit and red onion marmalade

Carpaccio of Scottish Beef

Rocket and mascarpone, served on a drizzled croute with truffle oil and parmesan shavings

Crab Salad on a cucumber disc

Herb and lemon creme fraiche

Fresh petit pois and mint soup shot

With parmesan stick and truffle oil

STARTERS

(All of our starters are served with a selection of freshly baked bread)

Pear, Melon and Avocado Salad (v)

Rocket leaves and Balsamic dressing

Fantail of Melon (v)

Red berry sorbet and fresh berry sorbet

Melon, Feta and Mint Salad (v)

Fresh garden pea shoots and Balsamic glaze

Gazpacho Soup (v)

Herby croutons and selection of fresh breads

Goats Cheese and Caramelised Red Onion Tartlet (v)

Mixed micro herbs and Balsamic syrup

Melon and Parma Ham

Micro leaves and strawberry salsa

Chicken Liver Parfait

Onion marmalade and traditional Scottish oatcakes

Traditional Farmhouse Pâté

Homemade Scottish oatcakes and onion marmalade

Smoked Mackerel Pâté

Beetroot relish and oatcakes

Smoked Trout and Horseradish Terrine

Salad leaves and Melba Toasts

Traditional Scottish haggis, neeps and tatties

Foaming Whiskey and chive sauce



Prawn and Avocado Cocktail

Shredded baby gem lettuce and dressing

Oak Roasted Scottish Salmon

Mango and avocado salsa and micro herb leaves

Smoked Scottish Salmon

Lemon scented celeriac remoulade and micro herbs

Trio of Scottish Salmons

Micro herbs and lemon basil crème
(£2.50 supplement per person)

Seared West Coast King Scallops

Rocket and parmesan salad, crisp parma ham and Stornaway black pudding
(£2.50 supplement per person)

INTERMEDIARY COURSES & PALET CLEANSERS

Champagne Sorbet**Ginger and Black Pepper Sorbet****Melon and Pimm's Sorbet****Pear and Sauternes Sorbet****Hendricks Gin and Tonic Sorbet with Cucumber**

MAIN COURSES

Piperade Vegetable Tartlet (v)

Rocket and walnut salad and mustard vinaigrette

Leek and Gruyere Filo Tartlet (v)

Fragrant cous cous and garden salad with dressing

Pan Fried Scottish Salmon

Horseradish mash. Served with beets, greens and foaming hollandaise

Fillet of Scottish Salmon

Shallot and Champagne foam. Served with chive buttered Anya potatoes and crunchy green garden leaves

Pan Fried Fillet of Halibut

Pickled cucumber and dill. Served with creamy mash and seasonal green vegetables

Chicken, Leek and Bacon Fricassée

Rice and crunchy garden salad

Lemon and Thyme Chicken

Creamy mashed potatoes, served wilted wilted spinach and greens

Herb Marinated Breast of Corn Fed Chicken

Aromatic cous cous, roasted vegetables and garden salad

Fillet of Dalduff Farm Pork

Creamed chive mash and greens. Served with a mustard crème fraiche and apple sauce

Authentic Lamb Josh Rogan

Fragrant rice and seasonal vegetables and popadoms



New Season Ayrshire Lamb

Mustard and celeriac remoulade, chantenay carrots and minted new potatoes. Served with a rosemary jus

Rack of Ayrshire Lamb

Mustard mash and seasonal vegetables, red wine jus and jellies
(£3.50 supplement per person)

Beef and Tomato Casserole

Creamed mashed potato and a vegetable medley

Rolled Ayrshire Sirloin of Beef

Garlic and herb sautéed potatoes and seasonal vegetables

Fillet of Scottish Beef

Stir fried savoy cabbage and parsnip mash. Garnished with vegetable crisps and red wine jus
(£4.50 supplement per person)

Fillet of Ayrshire Beef

Dauphinoise potatoes and roasted vegetable baskets with a rich wine sauce, mustards and horseradish cream
(£4.50 supplement per person)

Seared Pave of Venison

Braised red cabbage, dauphinoise potatoes and redcurrant jus
(£3.50 supplement per person)

Gin Poached Fillet of Venison

Caramelised fig, seasonal vegetable medley and Dauphinoise potatoes
(£4.50 supplement per person)

Traditional Roast Partridge

Rosemary and cardamon jus. Served with sautéed spinach, wild mushrooms and game chips
(£4.50 supplement per person)

Roast Breast of Duck

Caramelised shallots, dauphinoise potatoes, sautéed spinach and Madeira jus
(£3.50 supplement per person)

SAVOURY COURSES

Scotch Woodcock

Soft scrambled free range egg on a fried bread round

Traditional Welsh Rarebit

Melted mature Scottish cheddar on toast

DESSERTS

Lemon Mousse

Homemade shortbread and berry coulis

Homemade Honeycomb Ice cream

Passionfruit and mint

Scottish Raspberry Crannachan

Caramelised oats and homemade shortbread



Lemon Tart

Crème fraîche and red berry coulis

Berry Sorbet in Brandy Baskets

Mini balls of melon and seasonal compote and coulis

Lemon and Elderflower Syllabub

Blueberries, mint and amoretti

Iced lemon Meringue Roulade

Summer berries and mint

Mini Berry Meringue Pavlovas

Coulis and mint

Iced Raspberry Ripple Meringue Terrine**Chocolate Espresso Torte**

With espresso mascarpone creme and summer fruit compote

Sticky Toffee Pudding

Homemade vanilla ice-cream

Banana and Amoretti Cheesecake

Berries and coulis

Plum and Almond Tart

Homemade vanilla ice-cream and mint

Chocolate Mousse

Topped with strawberries and cream

Bitter Chocolate Torte

Vanilla creme and mixed berry compote

Chocolate Ginger Terrine

Homemade orange and lime ice-cream

Assiette of Hillhouse Desserts

Hillhouse rhubarb fool with amoretti, mini bitter chocolate pot and mini bite of zesty lemon tart with berry coulis
(£2.50 supplement per person)

Citrus Assiette of Desserts

Mini key lime and meringue pie, lemon sorbet and chocolate and orange cup
(£2.50 supplement per person)

CHEESEBOARD**A Selection of Scottish & Continental Cheeses**

With biscuits, fresh fruit and homemade chutney

TEA & COFFEE**A Selection of Fair Trade Teas & Coffees**

Freshly made, served with homemade tablet and bitter mints

