

Dinner

Starters

**Home Smoked Sea Trout**

Avocado & White Crab Salad, Brown Bread Croutons, Lemon & Tomato Dressing

**Assiette of Ayrshire Pork**

Mushroom Consomme, Roasted Onion & Truffle

**Scottish Wild Game Terrine**

Blackberry & Foie Gras Salad & Thyme Brioche

**Local Seafood & Saffron Risotto**

Shellfish Bisque, Parmesan & Rouille

**White Onion & Goats Cheese Veloute**

Pine nut & Basil Sourdough Bread

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Mains

***Butter Poached Wild Halibut***

*Tempura Crab, Provencal Veg & Pernod Sauce*

***Slow Cooked Duckling***

*Confit Leg Bonbon, Roscoff Onion, Puy Lentil & Orange Jus*

***Roast Cornfed Chicken***

*Truffled Barley, Morel Tarragon Sauce & Fondant Potato*

***Wild Sea Bass***

*Orkney Scallop Tartare, Granny Smith Apple & Fennel Salad, Ginger & Coriander*

***Scottish Mushroom Tortellini***

*Roasted Onion Puree, Buttered Spinach & Mushroom Pesto*

**Dessert**

**Valhrona Chocolate & Caramel Fondant**  
With Pistachio and Cassis Ice Cream

**Classic Apple Tarte Tatin**  
Sauce Anglaise & Ice Cream

**Prune & Armagnac Parfait**  
With Earl Grey Tea & Biscuits

**Koko Kanu & Mango Panacotta**  
With Toasted Coconut, Marshmallow & Mango Soup & Coconut Ice Cream

**Selection of Costley's Ice Creams & Sorbets**

**A Selection of Scottish and Continental Cheeses**  
**(£5 Supplement)**

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**Cafetiere of Freshly Ground Coffee or Pot of Tea, Homemade Petit Fours**  
*Other types of coffees are available and will be charged accordingly.*

**£45.00**

**We respectfully ask that all residents sign their dinner bills at reception  
before retiring for the evening.**