



## *Dinner Menu*

Chef's signature amuse bouche

### *To Start*

*Pork liver, apple & shallot ragu*

*Marinated mackerel, pickled beetroot, horseradish & charred cucumber*

*Blue cheese panna cotta, poached quails egg, purple tender stem, pear & hazelnuts (v)*

### *To Follow*

*Herb-crusted rack of lamb, pearl barley risotto, roast baby turnip, heritage carrot & red wine jus*

*Baked lemon sole, herb and lemon butter, salsify, beetroot risotto & basil sauce*

*Gnocchi, caramelised shallot, buttered brussel sprouts, truffle, walnuts & peas (v)*

### *Dessert*

*Cider poached pear, honey comb, vanilla ice-cream & pear crisp (v)*

*White chocolate panna cotta, passionfruit gel, coconut tuille, rhubarb jelly & chocolate sponge (v)*

*Lemon crème brûlée, orange jelly, sable, orange & thyme sorbet (v)*

### *To Finish*

*Tea, coffee & petit fours*

Our food ethos is to source and serve the highest quality local and Scottish ingredients including our own home-grown fruit and vegetables from the estate grounds. We are proud to work with Turriffs of Montrose, Graham's Dairy, Ythan Bakery, The Amity of Peterhead and many other top-quality local suppliers.