



HOSPITALFIELD HOUSE Sample Menu

CANAPES AND CHEESE STRAWS



SOUPS

Spiced Apple and Butternut Squash
Cauliflower, Mustard and Cheddar
Tomato, Celery and Apple with Basil Creme Fraiche
Tomato and Basil
Cullen Skink
Spiced Carrot and Cumin
Cock-A-Leekie
Creamed Mushroom and Madeira
Pea and Ham



STARTERS

Pressed Guinea Fowl Terrine with Homemade Piccalilli
Arbroath Smokie Pate with a Horseradish and Dill Dressing
Timbale of Smoked Salmon filled with Prawns, bound in a Tomato Piquant Sauce
Nest of Melon with Fresh Fruit laced with a Ginger and Rosemary Syrup (v)
Duck and Liver Parfait with a Mint and Tomato Relish served with Oatcakes
Game Terrine studded with Black pudding served with a Redcurrant and Rosemary Syrup
Aubergine and Spinach Terrine with Fresh Tomato Coullis (v)
Traditional Smoked Salmon with a Whisky, Honey and Shallot Dressing
Roasted Red Onion, Chicory, Crouton and Asparagus Salad (v)



HOMEMADE SORBET

MAINS

Roast Rib of Beef with Bitter Onions and Parsnip Puree
Roast Loin of Pork with Apricot and Sausage Meat Stuffing with Jus
Braised Lamb Shank with Roasted Shallots and Thyme
Breast of Chicken, stuffed with Cream Cheese, wrapped in Smoked Bacon served with a Red Pepper Coulis
Jambonete De Vollaile
(Boned Chicken Leg stuffed with Mushrooms and Herbs served with a Tomato and Onion Gravy)
Honey Roast Duck Breast on a Red Onion, Pineapple and Rosemary Compote
Seared Salmon Fillet with a Tomato and Garlic Dressing
Blackened Salmon with a Citrus Labne
Gruyere Cheese and Leek Tart with a Tomato Fondue (v)
Mushroom and Asparagus Strudel with a Chive Butter Sauce (v)

ALL SERVED WITH SEASONAL VEGETABLES AND POTATOES



DESSERTS

Summer Fruit Terrine with a Vodka and Raspberry Coulis
Chocolate and Raspberry Tart with Pistachio Ice Cream
Passion Fruit Creme Brule with Langue de Chat Biscuits
Coconut Tart with Passion Fruit and Mascarpone Cream
Sticky Toffee Pudding with Butterscotch Sauce and Clotted Cream
White Peach Parfait with Slow Roasted Orange Peaches
Warm Banana Cake with Baileys Ice Cream
Scottish Whisky Fruit Tart with Clotted Cream
Strawberry and Vanilla Trifle with Raspberry Coulis
Chocolate Mousse with a Coffee Bean Creme Anglaise
Pear and Almond Tart with a Vanilla Ice Cream
Banana Bavaois with a Coconut Tuille and Rum Syrup
Vanilla Panacotta with a Compote of Fresh Raspberries
Selection of Fine Scottish and Continental Cheeses with Biscuits



COFFEE AND HOMEMADE TABLET