

OA Scotland Gathering 28th April 2017

Roasted Red Pepper & Sunblushed Tomato Soup

With a Basil Crème Fraiche

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Deep Fried Breaded Brie

Set on a Red Onion & Cranberry Marmalade

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Roulade of Smoked Salmon & Peppered Mackerel

With a Lemon, Prawn & Cucumber Salsa

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Chicken & Pigeon Terrine

Served with Melba Toast, Apricot Chutney & Balsamic Leaves

Light Curry Battered Vegetable Fritters

With a Tomato, Chilli & Basil Compote

Crown of Melon with Drambuie Infused Berries

Topped with a Raspberry Sorbet

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*Salmon & King Prawn Skewers*

*With a Roasted Vegetable Risotto & Basil & Lemon Oil*

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*6oz Orkney Fillet Steak*

*Served with a Blackpudding Mash, Cabbage & Bacon & a Onion & Mushroom Jus*

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*Pan Seared Wild Venison Loin*

*Set on a Chive Clapshot, Haggis Bon Bons & a Honey & Thyme Jus*

*(May contain fragments of shot)*

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*Cajun Spiced Duck Breast*

*With a Apple & Sultana Gravy & Braised Red Cabbage*

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*Parma Ham Wrapped Chicken Supreme*

*With Stir-fry Vegetables, Naan Bread & a Mild Curry Sauce*

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*Vegetarian Haggis Wellington*

*With Leek & Minted Pea Risotto & Roasted Sweet Potato*

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Tangy Lemon Curd Cheesecake

With a Citrus & Apple Compote

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Cinnamon Doughnuts

With a Butterscotch Sauce & Vanilla Ice Cream

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Strawberry & Pomegranate Pannacotta

With Mango Jelly Cubes

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Traditional Cheese & Biscuits

With Grapes, & Celery

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Meringue & Chocolate Mousse Stack

With a Minted Raspberry Compote

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Individual Pear & Apple Pie

With Toffee Crème Fraiche

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*£37.50(3 Courses)*

*Includes Tea & Coffee with Homemade Shortbread & 2 Glasses of Wine*

