



FORMAL DINNER MENUS

Joseph Bell

Beef tomato & roasted red pepper veloute with basil essence

Seasonal bread selection

Chicken supreme marinated with garlic, lime and paprika, served with coriander gravy,
savoy cabbage mash & honey root vegetables

Blueberry tiramisu, lemon zest shortbread wafers

Organic fair-trade "tiki" coffee / Kenyan tea
Traditional Scottish tablet

£43.55 (2011)

James IV

Shetland smoked salmon, lemon in muslin and milled black pepper

Seasonal bread Selection

Braised daube of beef with sweet potato home fries,
herb tossed baby onions & chantenay carrots

Passion fruit cheesecake 'shot', lemon posset semi-fredo &
citrus scented shortbread wafer

Organic fair-trade "tiki" coffee / Kenyan tea
Traditional Scottish tablet

£48.55 (2011)



VAT is included at current rate of 20%



Joseph Lister

Smoked haddock & aubergine mille feuille
with sesame bean salsa

Caramelised Spanish onion soup
with peeled manchego & chives

Seasonal bread selection

Three tastes of lamb
Roast fillet in melting slither of smoked paprika,
pastry wrapped casserole of leg with tagine flavours,
braised shoulder in sticky garden thyme jus with spring vegetables,
tossed in truffled butter & golden roasted potato

'Tea-ramisu'
Dunking cookies soaked in lapsang souchong liqueur, layered with whipped ginger tea spiced
mascarpone & candied lemon zest

Organic fair-trade "tiki" coffee / Kenyan tea
Traditional Scottish fudge

£57.00 (2011)

Sir James Young Simpson

Simply, smoked salmon, warmed fragrant lemon oil,
hot baked brown bread with d'échiree butter

Mini chieftain haggis, neeps & tatties
served with a drambuie cream sauce

Seasonal bread selection

Roasted beef fillet & little braised daube with roesti potato, buttered young carrots,
fine beans & sticky wine jus

Raspberry & glayva 'trifle' topped with burnt sugar,
toasted oats & almond cookies

Organic fair-trade "tiki" coffee / Kenyan tea
Traditional Scottish fudge

£61.80 (2011)



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