

PLUMED HORSE LUNCH MENU

£26.00 per person

STARTER

*Homemade Mini Haggis & Foie Gras,
Mashed Potato, Clapshot*

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*Tian of Crab & Smoked Salmon,
Pineapple Salsa, Sour Cream, Smoked Caviar.*

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*Terrine of Black Pudding & Ham Hock,
Pineapple & Apricot Chutney.*

MAIN COURSE

*Sautéed Fillet of Monkfish,
Roast Hand Dived Scallop,
Garlic & Fresh Herb Risotto.*

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*Slow Braised Belly of Free Range Scottish Pork,
Iberian Pig's Cheek, Roast Parsnips,
Alsace Bacon & Braising Liquor.*

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*Roast Breast of Free Range, Corn Fed Chicken,
Apple & Thyme Mashed Potato, Green Beans,
Clapshot, Truffle Sauce.*

DESSERT

*Honeycomb Panna Cotta,
Roast Figs*

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*Chocolate & Caramel Tartlet,
Vanilla Ice Cream.*

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TEA, COFFEE or INFUSIONS with PETITS FOURS

£3.00 (or in lieu of Dessert)



PLUMED HORSE 3 COURSE DINNER

£55.00 Per Person

PLUMED HORSE CANAPÉS & AMUSE BOUCHE

STARTERS

*Terrine of Guinea Fowl & Woodpigeon,
Alsace Bacon Vinaigrette, Thyme Brioche.*

*Tian of White Crab Meat, Murrumbidgee Smoked Salmon,
Mango & Pineapple Salsa, Passion Fruit Dressing, Smoked Avocado.*

*Foie Gras Souffle, Foie Gras "Nugget",
Gewurztraminer Jelly & Golden Raisins.*

*Sautéed Fillet of Sea Bream, Oysters,
Leek & Potato, Smoked Salmon, Oyster Juices.*

MAIN COURSE

*Roast Fillet of Monkfish, Alsace Bacon,
Green Beans, Garlic Mashed Potatoes, Smoked Eel,
Tomato & Capers, Sauce Vierge & Green Ham Sauce.*

*Roast Breast of Goosenagh Duck,
Pineapple & Gewurztraminer Braised Pak Choi,
Sweet Potato Puree, Parsnip Crisp,
Cassis & Pedro Ximenez Vinegar*

*Roast Fillet of Sea Bream, Hand Dived Scallop
Fennel, Black Olive & Potato Gratin,
Butter Roasted Baby Parsnips, Scallop Veloute.*

*"Casserole" of Free Range Scottish Rose Veal,
Sautéed Kidney & Sweet breads,
Shallot Puree, Celeriac, Truffled Veal Juices.*

DESSERTS

Roast Banana Parfait, White Chocolate, Fudge Sauce

*Dark Chocolate Fondant,
Salted Caramel Ice Cream.*

*Laphroaig Whisky & Honeycomb Baked Alaska,
Honey Ice Cream, Candied Nuts.*

*Farmhouse Cheeses, Grapes, Apple & Quince Paste,
Homemade Oatcakes and Fruit Bread.*

(£3.00 Supplement)

HOME MADE PETITS FOURS
& COFFEE / TEA (£4.00 per person)



PLUMED HORSE 8 COURSE TASTING MENU

£65.00 per person

Optional Matched Wines £45.00 Per Person

PLUMED HORSE CANAPÉS

*Champagne (Joseph Perrier, Brut N.V.)
or Kir Royale (125 ml)*

VELOUTÉ OF MUSHROOM & TRUFFLE,
HERB CREAM.

ROAST FILLET OF MONKFISH,
SAUTÉED HAND-DIVED SCALLOP,
OSCIETRA CAVIAR, LANGOUSTINE RISOTTO.
Fiano Di Avellino, Mastroberardino, 2009 (175ml)

FOIE GRAS & SAUTERNES TRIFLE
BRIOCHE MELBA TOAST.
Chateau Briatte, Sauternes 2005 (50ml)

ROAST LOIN of BORDERS ROE VENISON,
CELERIC FONDANT, VANILLA ROAST PARSNIPS,
SPICED CAULIFLOWER, VENISON STOCK.
Meerlust, Rubicon, Stellenbosch 2005(175ml)

PRE-DESSERT

CHAMPAGNE & BLOOD ORANGE TRIFLE,
SABLÉ BISCUIT.
Maculan Torcolato 2009 (50ml)

COFFEES, TEAS & PETITS FOUR

