



2009

MANSFIELD · TRAQUAIR

AUTUMN
MENU

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Starters

- pressed terrine of slow roast shin of beef, confit of carrots, sweet potatoes and mooli
- inverawe smoked salmon, charred lime and milled black pepper
- seared and spiced blue tuna, creamed mooli and coriander, wasabi biscuit
- quintet of scottish seafood featuring smoked and kiln roast salmon, gravadlax, langoustine and scallop with dill and mustard cream
- inverawe smoked salmon mousse with dressing of trout caviar, zest of lemon and olive oil
- pumpkin and sweet chestnut cheesecake, seeded pastry, dressing of saffron poached aduki beans and chives, cheese wafer and crispy kale
- foie gras pate, sultana and nigella seed compote, little salad of mushrooms, toasted brioche wafer
- ginger cured salmon with fennel salad, pickled cucumber and aromatic ginseng dressing
- terrine of toulouse sausage, sweet cured pork and haricot beans, compote of bramley apples and golden sultanas
- rillettes of pork confit with creamy citrus dressing, quince, semi dried grapes and baby leaf salad
- autumn pear poached in spiced apple juice, tiny quince and talegio terrine, blackcurrant and rock melon smoothie
- smoked salmon spring rolls, kiln roast salmon mousse, malted grain crostini, herb salad, smoked garlic and crushed shellfish oil
- confit of duck thigh, potato creamed with piquant orange oil, preserved cranberries, sage and honey soup

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softly poached gressingham duck egg, hidden by a quail salad with pancetta, fried pumpernickel croutons and chestnuts all tossed in soured maple dressing

 grilled chicken boudin, fried fig and pistachio bread, curried pot roasted okra and black lentil jus

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Soup

- smooth leek veloute, soured cream and crunchy wild rice
- caramelised spanish onion soup, peeled manchego and chives
- creamed sweet potato and chickpea soup with chopped alfalfa and sesame crouton
- roasted parsnip and apple puree, hint of lime and orange blossom honey
- smooth wild mushroom soup, pine nuts roasted in garlic oil, creamed parsley
- pheasant and sweet chesnut broth with brown lentils and roasted oats
- chunky smoked haddock chowder with potato, onion, leeks, fried oatmeal and soured cream
- puree of butter bean with confit of ham hock
- celeriac, crème fraiche and cumin
- carrot, orange and coriander
- puree of turnip, red lentils with crispy bacon
- lightly curried creamy celeriac soup with coriander oil

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Vegetarian Starters

roasted red pepper with confit of plum tomatoes, shaved garlic and torn basil leaves drizzled with balsamic vinegar caramel and olive oil

mediterranean vegetable terrine with red onion jam and basil oil

creamy pate of woodland mushrooms with parmesan filo wafers, marinated artichoke, caper berries and herb salad
galia melon, celeriac and orange salad with pink grapefruit

salad of plum, cherry and sunblush tomatoes with mozzarella, basil and olives

chilled roast butternut squash marinated in lemon oil with feta and toasted sesame seeds served with tossed rocket leaf and olives

tian of celeriac and leek with roast peppers and balsamic vinegar

marinated artichoke and hummus salad with sesame dressing and tomato confit

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Main Course

- corn fed chicken supreme roasted with provolone piquante and grain mustard, puree of potatoes, grilled artichoke, spinach filled tomatoes and creamy madeira jus
- roast rack of lamb, sweet potato mash, garlic roast zucchini, rosemary jus
roasted fillet of beef, portabella mushrooms with leeks, cheesy potato, parsnip fingers baked with maple syrup and wine jus
fillet of salmon rolled in smoked paprika and pancetta roast potato, poached celeriac, braised beetroot soured cream and café de paris butter
- slow roast cushion of pork with an array of mushrooms, sun kissed pears, butter beans, shredded pak choi and chopped coriander served with light gravy sweetened with honey
- marinated rump of lamb, rosemary and barley casserole, spiced beets, spaghetti of leeks and roasting gravy
jambonnette of chicken with stonaway black pudding and marjoram, creamed and roasted roots, parmenier potaoes, whisky gravy
- loin of lamb with japanese mushrooms and slither of cured ham, salsify cooked in lemon cream, roasted potato, sweet sherry gravy
jambonnette of chicken filled with caramelised apple and blue cheese with savoy cabbage, sweet potato mash, cured ham and pine nuts, and sultana jus
- roasted sea bass with grilled langoustine, paprika spiced potato, fennel and vine tomatoes and dressing of apples and balsamic vinegar
guinea fowl breast, pears roasted with vanilla and quince, smoked garlic dauphinoise and caramelised parsnip, sweetened game jus

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- chicken supreme marinated with garlic, lime and paprika, served with coriander gravy, cabbage mash and honey roasted root vegetables
- sesame flavoured baked fillet of mackerel with crushed potato and coriander tian, braised fennel, butter beans and tomato veloute
- four hour braised lamb shank with baked squash, mustard mash, sauce of cooking juices
- confit of duck, puree of squash, parsnips cooked in maple syrup and cider vinegar fried foie gras, saute of shaved potato, rich jus finished with eschiree butter
- roast breast and confit leg of partridge, game jus, little damson tart, barley risotto, game jus and dwarf carrots
- roast fillet of venison, bathed overnight in thyme, juniper and sweet berries with tartiflette, parsnip puree, chantenay carrots and caramelised shallots
- steak and kidney pie...braised daube of beef, shorcrust pastry parcel of lamb kidney, colcannon confit of roasted vegetables and gravy of cooking juices
- chicken breast stuffed with haggis, roast potato, charred courgette, honey roasted roots and a thyme jus
- roasted beef fillet and braised daube of beef with fondant potato, buttered young carrots, fine beans and sticky wine jus

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Vegetarian Main Courses

baked portobella mushroom with sautéed leek, crushed garlic, goats cheese and brioche crumbs and a spicy tomato coulis

red onion tart tatin topped with goats cheese and coriander

stir fried oriental vegetables wrapped in a filo parcel served with an asparagus cream sauce

risotto of quinoa with truffle oil, plum tomatoes and basil, served with veloute of wild mushrooms and pastry fleurons

soft crepe filled with ragout of aubergine scented with cumin and toasted almonds, topped with gruyere cheese and served with lightly curried cream sauce

caramelised onion and sweet potato tart with smoked cheese, apple chutney and basil dressing

ratatouille risotto with pimento confit and rocket pesto

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Desserts and Cheese

coffee mascarpone cheesecake, sweet celery and vanilla soup and little chocolate macaroon

 greek yoghurt and bourbon vanilla pod torte, caraway spiced cranberries, butter snap biscuit

warmed walnut cake, espresso jelly, bitter chocolate butter, home made peppermint cream

white choc and roasted pineapple parfait, caramelised papaya, dark rum syrup, pink peppercorn shortbread

compote of honey roasted apples and pears covered in vanilla crème brulee

bitter chocolate and praline terrine with raspberries and little hazelnut milkshake

pumpkin and orange tart with pistachio caramel and carrot & orange ice-cream

french apple tart, apple strudel ice cream, sweet apple crisp and apple brandy caramel sauce

lemon and ammaretti mousse with lavender shortbread thins and crystallized peel

raspberry and glayva 'trifle' topped with burnt sugar, toasted oats and almond cookies

warmed blueberry frangipane tart with black pepper ice cream and vanilla custard sauce

raspberry and water melon jellies, handmade shortbread wafers and chantilly cream

passion fruit pannecotta with honey tuille

ginger ginseng pudding, black sesame seed tuille, frozen vanilla pod and fennel sake

sugared brioche, plums and figs roasted with vanilla pods, cinnamon and pink peppercorns, served with figgy yoghurt ice cream

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- chilled damson marmalade soup, torched exotic fruit and cumin sabayon, home churned sorbet of ruby grapes
- cheese platter:morbier, anster and dunsyre blue with a selection of biscuits and dried fruit

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With Tea and Coffee

freshly brewed organic fairtrade "tikki" coffee / kenyan tea

traditional scottish tablet

fudge

mont blanc chocolates

chocolate truffles

chocolate dipped strawberries

chocolate dipped physallis

chocolate mint crisp

shortbread

chocolate bendicks

florentines

turkish delight

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