



2009

MANSFIELD · TRAQUAIR

SPRING
MENU

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Starters

salad of prawns with mango, caesar dressing and seared baby lettuce

marbled salmon terrine sweet onion chutney, basil oil and dill infused oatcakes

creamy parfait of smoked salmon, mooli and chervil with poppy seed and tumeric spiced dressing

the scottish "tapas plate" baked haggis with potato and bacon salad, dunsyre blue cheese mousse and roasted slice of smoked haddock with mull cheddar and tomato chutney

fennel panna cotta, rocket, cress and sprout salad, coleslaw of beetroot, raddichio and tomato grissini

mille feuille of roasted sole fillet, red pesto shortcrust pastry and basil crème fraiche, tossed endive and baby leaves, with olives and tomato

smoked haddock and saffron potato terrine with salsa of cherry tomatoes, chervil and lime

our own prawn cocktail; hot shot of prawn bisque, poached langoustine and little gem with atlantic prawns bound in tomato crème fraiche

chilled duck, truffled duck egg mayonnaise, smoked breast with pickled pimento and rillettes with orange scented oatcakes

warmed crottin with fennel seed and raisin bread, sprouting pea salad, seared peppers, walnut oil and paprika dressing

smoked duckling, coriander noodles, sesame cheese wafer and bitter sweet orange caramel wafer

chilled salad of asparagus spears, prosciutto, bocconcino, marinated tomatoes and olives with rocket



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fillet of miso marinated sea bass with sticky coriander rice
cake and peanut butter broth

parcel of aubergine, smoked chicken, taleggio and red
chard with baby peppers, artichokes and shredded snow
peas

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Soup

spring vegetable broth with herb dumplings

tamarind flavoured chicken and chilli noodle broth

puree of peas, crème fraiche and mint

italian plum tomato soup with fresh oregano and toasted
parmesan croute

veloute of woodland mushrooms with sherry

smoked salmon and baby spinach paupiette, potato salad,
bloody mary bavaois, pickled celery and home rolled
wholewheat breadsticks

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Vegetarian Starters

roasted pepper and beef tomato

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

fillet of beef, rosti potato, french beans, carrot mash and wine jus

beef fillet with hot potato and spring onion salad, flat mushroom and parsnip crumble, string beans and dijon mustard gravy

seared salmon fillet rolled in smoked paprika and proscuitto, served on butterbean puree with charred courgettes and creamed pesto sauce

spring lamb loin, aiket gratinated potatoes, asparagus and young carrots tossed in lemon butter roasting jus and beetroot puree

jambonette of chicken, stuffing of mozzarella, pancetta and rosemary, roast salsify, fondant potato, creamed baby leaf spinach and light nutmeg jus

tarragon flavoured jambonette of chicken, potato galette topped with creamed celeriac and gruyere, steamed pak choi and tarragon jus

tournedos of chicken with roasted piquillo peppers, coriander and taleggio, glazed sweet chantenay carrots and fine beans, potatoes roasted in duck fat, sauce of thyme and red wine

gilt head bream dusted in lemon myrtle, nettle sauce, seared chicory and baby tomatoes, warm sorrel and potato salad

cushion of lamb, slowly roasted with australian pepper berries, spring onion mash, green bean and carrot bundle, with mushroom, wild garlic and red pepper babaganoush

braised guinea fowl with string beans, baby beets, butter roast potato, creamed paprika gravy

braised and caramelised pork cheek, crackling strips, fondant potatoes, poached baby leeks, carrot and apple, with cider vinegar jus

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red snapper fillet marinated in tamarind rice wine and chopped limes, served in a consomme of soba noodles, shitake mushrooms, ginger, yellow peppers and spring onions

marinated venison fillet brushed with pommery mustard and porridge oats, caramelised gnocchi, honey roast tamarillo, fresh herb clapshot and peppery gravy

gressingham duck breast marinated with jasmine tea and sultanas, served with spring onion mash and a bundle of vegetables

skewered fillets of monkfish, salmon and black tiger prawns served with marinated artichoke, roasted vine tomato, fondant potatoes and chilled lemongrass sauce

duck leg confit braised sweet potato, red onion marmalade, puy lentils and piquant clove vinegar jus

roasted sea bass fillet with plum tomato, piquillo peppers, aubergine and haloumi, mash with olives topped with baby leek and creamy basil sauce

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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

open lasagne of woodland mushrooms topped with parmesan and dried tomatoes served with grain mustard cream sauce

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

lychee basil and lime brulee with little white chocolate and peanut cookies

gooseberry, passion fruit and mango fool with homemade coconut granola cookie

warm lavender honey and porridge pudding, tender roasted rhubarb feuillette, coconut macaroon ice cream and sweet thyme dressing

french style 'howgate wonder' apple tart, vanilla bean and apple ice cream, and sweet cider syrup

shot glass of hot chocolate 'soup', little spotted dick, buttery pancake, crystallised ginger pieces and pineapple chunks

belgian chocolate pannacotta, white chocolate chip shortbread and marinated preserved summer cherries

'tea-ramisu', dunking cookies soaked in lapsang souchong liquer, layered with whipped ginger tea spiced marscapone and candied lemon zest

'the citrus plate' lemon tart, vanilla lime pannacotta, clementines poached in sweet wine syrup and pink grapefruit curd

double baked chocolate fondant pudding, bitter coffee bean custard, vanilla pod ice cream

white choc parfait with roasted pineapple centre, glace pineapple pieces, pineapple and clove vinegar syrup, pink peppercorn shortbread wafer

'spring pudding' seasonal twist on the summer classic, early strawberries, young rhubarb and baby pears pressed in elderflower marinade, with clotted cream, syrup of pressed fruit juices and cocoa bean tuille

bourbon vanilla pod crème brulee with roasted rhubarb and ginger compote



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iced banana toffee parfait with coconut praline and rum
syrup

rhubarb and vanilla cheesecake, caramelised almonds and
drambuie syrup

morbier, anster, dunsyre blue served with dried fruit and nuts

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With Tea and Coffee

freshly brewed organic fairtrade "tikki" coffee

fairtrade 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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