



2009

MANSFIELD · TRAQUAIR

SUMMER
MENU

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2009



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Starters

smoked haddock and aubergine muelle feuille with a sesame bean salsa

asparagus spears and prosciutto with red chard and herb salad, parmesan

cantaloupe and galia melon with ruby grape and pink grapefruit salad, and blackberry vinegar caramel

chilled salad of garlic roast peppers, confit of cherry and plum tomatoes, baby mozzarella and basil

caramelised pear, chicory and ricotta tart with ginger spiced syrup and tossed leaves

grilled baby goats cheese, with roasted pimento, pea shoot salad and hazelnut oil

pea and mint pannacotta with italian raddichio, sugar plum tomato salsa and smoked paprika dressing

rannoch smokery lamb with a hint of lemon and lime, pentland potato salad, leaves tossed in white truffle oil and parmesan crisp

walnut croûte spread with ricotta and sage, topped with roast figs

smoked salmon, lemon in muslin and milled black pepper

fillet of beef carpaccio with pimento dressing, creamed aubergine remoulade, rocket leaf salad

shetland crab 'nicoise' with lemon oil

chilled gazpacho and hot garlic buttered roasted black tiger prawns with a coriander corn fritter

tian of poached lobster, wilted rocket and citrus celeriac salad with avruga caviar and truffle oil



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Soup

creamed asparagus with truffle oil

chilled vichyssoise, creme fraiche, drizzle of lemon oil and chives

cauliflower veloute with sorrel

spinach and watercress with parmesan cream

creamed white onion and corn with polenta dumpling

smoked ham, leek and potato

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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

fillet of salmon with thai spiced cream, baby squash, asparagus and spinach mash

baked trout fillet with dill cream sauce, roasted fennel, saffron potatoes, medley of french beans, peas and asparagus

seared salmon fillet, buttered pak choi, mashed potato crouquette flavoured with harissa paste, sauce of fennel and tomatoes

supreme of chicken baked with ricotta and sun blush tomatoes, new potatoes with spring onion, saffron jus and shredded mange tout

tarragon battered escalopes of pork fillet, grated potato cake, bundle of vegetables and grain mustard jus

tarragon flavoured chicken jambonnette with carrot mash, baby fennel and fondant potato

chicken supreme baked in yoghurt and dijon mustard marinade, spring onion mash, roasted mediterranean vegetables and gravy flavoured with honey and coriander seeds

baked sea bass with pancetta, roasted fennel, courgettes and peppers, saffron mash, champagne and chervil veloute

roast fillet of red snapper, warm potato and sun blushed tomato salad charred green and yellow courgettes, cardamom and lime butter sauce

breast of maize fed normandy chicken, with wild mushroom mousseline, red wine jus, parsely mash, asparagus, baby leeks and carrots

grilled halibut with tapenade crust, butter braised potato, tomato tart tatin, courgette ribbons and cockle jus

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roast rump of lamb, studded with chillies, garlic cloves and rosemary jus with baby courgette, baby carrots and potato cake

roasted fillet of beef, wine jus, leek and sorrel stuffed mushroom with brioche crumbs, grilled yellow courgette and hot potato salad

roast fillet of beef, port jus, young turnips, confit of beetroot and a sweet potato gratin

loin of lamb with foccacia herb crust, sauce of shitake mushrooms, butter roast potato, charred aubergine, pepper and courgette

baked monkfish with proscuito ham and rosemary, anise sauce, steamed pak choi and nicoise potatoes

warmed cherry cup cake, amarena cherry compote, cherry grisbi biscuit, black cherry ice cream

roasted sea bass with grilled langoustine, paprika spiced potato

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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

blueberry tiramisu with lemon zest shortbread wafers

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

strawberry and champagne pannacotta with black pepper
tuille

summer berries in pink champagne jelly chantilly cream and
caramel wafer

vanilla poached nectarine and griddled pineapple, red
wine bay leaf syrup and clotted cream

tartlet of raspberries with berry ripple ice cream

classic summer pudding with clotted cream

strawberry tart, strawberry mint salsa and chilled strawberry
soup

caramelised carrot and orange tart, celeriac and cumin ice
cream, with elderflower jelly

summer fruit and vanilla roulade with chocolate chip and
candied orange cream

aiket, jurrasic and criffel 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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