



2009/10

MANSFIELD · TRAQUAIR

WINTER
MENU

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Starters

- potted aromatic duck with quince and lychee syrup and vegetables pickled with rice wine vinegar
- venison carpaccio, celeriac and parsnip remoulade, roasted hazelnuts and confit of golden beetroot and soured blackberry syrup
warmed crostin with toasted malt bread, fennel salad, peanut oil and dried pear in sweet liquorice essence
- pressed confit of ham hough, peas and lentils, with haricot bean puree and sweet home made ketchup
warmed smoked haddock and leek tart with orkney brie and bacon crumbs and dandelion leaf salad
- shetland smoked salmon with potato and pancetta salad and creamy chervil and lime dressing
thai spiced hot kiln smoked salmon, jasmine tea scented rice, roasted nori, buttered calcots and essence of tamarind
- little pork rilletes, prune and apple chutney, tian of pork hock and goji berry ossobuco, microherb salad
little braised ox tail tart, buttery puff pastry top, creamy 'mushy' peas and a sprinkling of vanilla sea salt
- spiced red mullet and raita salad, puy lentils and red onions
roast quail, pickled beets, pearl barley and creamy truffled dressing, apricot bread and hot fried cinnamon dusted foie gras
chilled salad of roasted butternut squash with chillie spiced maple syrup, warmed st maure goats cheese with crostini and rocket leaf
slow roasted pork pressed with goats cheese, apple and raisin terrine served with pear and golden sultana compote
- gravadlax salmon, vitelotte purple potatoes tossed in garlic oil topped with arran mustard cream and fennel seed porridge biscuit

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- seared and seeded chilled yellow fin tuna, battera kombu and yu zu glaze with tiny leaf shoots
- roasted fillets of john dory, shetland crab brandade, saute of chicory, carrot and ginger risotto
- roasted chicken ballotine with white pudding, dried pear and prune wrapped in pancetta, supersmooth puree of roots, slithered of candy beetroot, cock a leekie gin seng broth
- tossed winter salad; poached quails eggs, prosciutto, watermelon, pink grapefruit, pomegranate seeds, hot crostini of toasted fennel seed bread and parmesan



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Soup

- sweet potato veloute with roasted almonds and coconut
- creamy soup of celeriac and chervil root with lightly curried sabayon swirl
- venison "minestrone" finished with bitter chocolate drops
parsnip and pancetta puree
- classic smoky haddock chowder with soured cream and little parsley dumplings
- broth of leeks and potatoes enriched with sweet miso, finished with bitter soy treacle
- smooth creamy foie gras and jerusalem artichoke soup with escabeche of west coast king scallop



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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

- sticky braised pork, corriander stovies, savoy cabbage, enoki mushrooms and cardamom gravy
- roasted fillet of beef, potato tower, parsnip puree, spaghetti of leek and red wine jus
- lavender marinated rump of lamb, roasted onion, sweet potato chunks and braised puy lentils
- seared shetland salmon, bubble and squeak potato cake, poached celery and arran mustard cream
- sherry braised cushion of beef with gratin potatoes, pearl onions, streaky bacon and sweet carrot mash
- roast fillet of venison, piquant juniper sauce, rosti potato, celeriac mash, roasted red onion and baked courgette
- cranberry and apple ballotine of chicken, brandy cream sauce, mustard mash, honey roast swede and chestnuts
- lemongrass scented bouillabaisse of bass, mullet and sole with creamed saffron potatoes
- fillet of lamb brushed with french mustard and brioche crumbs, 'pomme anna', creamed cauliflower, charred carrot and mint gravy
- supreme of guinea fowl with spinach and pine nut filling, braised red cabbage, dauphinoise potatoes, creamy jus with a hint of nutmeg
- chicken supreme coated in sweet ginger marinade with lime leaf and coriander rice cake, steamed Chinese leaf and peanut butter jus
- fillet of sea bream and fennel wrapped in pancetta with sweet potato and celeriac poached cream and crab veloute

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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

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

vanilla pod mousse with roasted marshmallow, candied kumquats and toffee sauce

three little puddings of nougatine parfait, lime and mango tart, dried cranberry brulee

hot ginger cup cake with boozy prune ice cream, date stuffed with ginger and almond mousse

christmas pudding cheesecake and chilled vanilla custard

wine poached pear with hazelnut and marscapone mousse, hand made shortbread and chocolate dipped quince

warmed treacle tart, bread and butter pudding ice cream and ginger syrup

the infamous heritage hot and gooey chocolate tart with pistachio custard

iced fig and ginger parfait, green tea jelly and shaved coconut

bramley apple and frangipane tart, nutmeg ice cream and sage syrup

cranberry and chestnut tiramisu with malted shortbread

eggnog brulle with toasted pannatone fingers

cashel blue, campbeltown loch whisky, mull cheddar served with dried fruit and nuts

warmed mont d'or vacherin with chillies and almonds with just baked walnut bread (to share for a minimum of 5 people)



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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

shortbread

chocolate bendicks

turkish delight

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