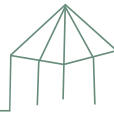


THE CONSERVATORY



Dinner

Canapes
Amuse Bouche

TO START

Duck Liver Parfait
RHUBARB, GINGERBREAD,
STAR ANISE AND COCOA NIB
GRANOLA, SHISO

Treacle & Soy Cured
John Ross Salmon
BEETROOT AND GINGER TARTLET,
AVOCADO AND WASABI SORBET

Katy's Duck Egg 64°
BBQ MORELS, BROAD BEANS,
MUSHROOM TEA, TRUFFLE

East Coast Mussel &
Saffron Risotto
CRISP LAIRIG GHURU, WOOD SORREL,
LEEK AND CHIVE OIL

TO FOLLOW

Sirloin & Brisket of Scottish
Ex-Dairy Cow
GARDEN GREENS, ONION AND
MADEIRA TART

Isle of Gigha Halibut poached
in Iberico Lardo
WATERCRESS, GOLDEN RAISINS,
CONFIT JERSEY ROYALS

Auld Reekie & Herb Gnocchi
COURGETTE LINGUINE, ROASTED
AUBERGINE, FENNEL POLLEN,
HERB FOAM

Loin of Wark Farm Lamb
BLACK GARLIC, GLAZED
SWEETBREAD, CHARRED
ASPARAGUS, PEA AND MINT

TO FINISH

Gariguette Strawberry Macaron
BALINESE VANILLA, AMARETTO
ICE CREAM, CANDIED ALMONDS

Edinburgh Chocolate &
Cep Cremosa
GRUE DE CACAO, CEP CARAMEL,
MILK SORBET

Tulameen Raspberry
Semifreddo
BAKED PEACH, TURBO
RASPBERRIES, PEACH MERINGUE

Selection of Scottish &
Continental Cheeses
DATE AND WALNUT TOAST,
OATCAKES, GRAPES, CELERY,
MERLOT CHUTNEY AND
CANDIED WALNUTS
(£7.50 supplement)

Selection of Ice Cream & Sorbet

COFFEE AND PETIT FOURS £5.00

Rum & Raisin Fudge
Passionfruit Macaron
Homemade Chocolate
VARYING FLAVOURS

