

Liz's Larder Dinner Menu - Summer 2010

Starters

Seasonal vegetable soup with croutons

Leek and Badentoy cheese tartlet on a bed of rocket

Selection of smoked game with citrus salad

Wild Mushroom Risotto with grated cheese

Seared Scallops with Avocado and Bacon salad

All served with either oatcakes or home baked bread

£4.50 each

Mains

Haunch of roasted Venison with a Rowan based sauce

Rack of roasted Pork with apple sauce and skirlie

Pan fried Cod on a bed of creamy courgettes and potatoes

Chicken, Leek and Mushroom pie with a rosti topping

Butternut squash stuffed and baked with cheesy crust

All served with a choice of potatoes & steamed seasonal vegetables

£9.50 each

Desserts

Individual Raspberry and Thyme custard tartlets

Bitter Chocolate Mousse with Chocolate Brownie

Gooseberry and Elder Flower Mess (our version of Eton) with shortbread

Marmalade Sponge Pudding

Baked Peaches stuffed with Frangipan

Fruit Crumble (choose your own fruit)

Served with a choice of cream , ice cream or Raspberry sauce

£3.50 each

All ingredients are sourced from Glen Tanar or local producers where possible.
Smaller portions available for children and any dietary needs catered for.