

The DUNSTANE

EDINBURGH'S BOUTIQUE HOTEL

SAMPLE function menu

Please contact our team for current prices and seasonal choices on 0131 3376169 or reserve@thedunstane.co.uk

Please choose 3 starters, 3 mains and 3 desserts from the following:

Starters...

Carrot & Coriander Soup with a carrot crisp and cumin oil
Goats Cheese, Shallot & Spinach Pithiver with a date puree and mixed cress
Warm Salad of Gressingham Duck Leg with pickled kumquat and a thyme dressing
Crayfish & Avocado Cocktail with confit cherry tomato and dressed Belgian endive
Borders Game Terrine with chanterelle mushrooms and herb salad
Smoked Haddock Fish Cake with candied beetroot and parmesan cream
Hot Smoked Orkney Salmon with salmon mousse and Chilled asparagus soup
Cauliflower Panna Cotta with parmesan and chili crisp and crispy shallot rings
Confit Duck Pastille, with a cherry compote and smoked apricot
Brown Orkney Crab on Toasted Sour Dough with bisque bavoir and a summer radish
Jerusalem Artichoke Valoute with rapeseed oil
Pressed Belly of Ayrshire Pork, with celeriac remulade and apple puree

Mains...

Fillet Mignon with a chive mash, buttered carrots and shallots with a port Jus
Seared Loin of Scrabster Cod, with a tomato and chorizo stew and grilled baby courgettes
Baked Aubergine, Blue Cheese, Spinach & Pine Nut Parmesan Gratin with watercress
Roast Loin of Shetland Lamb with roast cocotte, cauliflower cheese and spring greens
Grilled Tail of Ayrshire Monkfish with pancetta, saffron potatoes and a pea puree
Pea & Mint Risotto with Grimbister farmhouse cheese fritter and pea shoots
8oz, 28 Day Matured Orkney Ribeye Steak, hand cut chips, grilled plum tomato & Portabello mushroom

Roast breast of chicken with olive ecrasse, buttered asparagus, and café au lait sauce
Wild mushroom and spinach strudel with dressed rocket and a hollandaise sauce
Grilled fillet of Plaice with a parsley mash, roast shallot and capper butter
Braised shin of Orkney beef with Dauphinoise potato, glazed carrots and a red wine Jus
Tomato, red pepper and goat's cheese tart with aged balsamic and a seasonal salad
Seared pave of Orkney salmon with lemon polenta, confit plum tomato and tomato pesto

Desserts...

Warm Apple Crumble with vanilla ice cream
Creamed Rice Pudding with caramelised white peach and a mascarpone cream
Dark Chocolate Mousse with orange syrup and Greek yoghurt
Selection of Scottish Cheese with apple and plum compote and Scottish oatcakes
Pear Tarte Tatin with cinnamon cream and vanilla anglaise
Selection of Ice Cream & Sorbet
Sticky toffee pudding with homemade butter scotch sauce and vanilla ice cream
Traditional Eton mess with coffee mousse
Selection of Ice Cream and Sorbet with summer berries
White chocolate cheesecake with macerated raspberries
Brie with celery, apple and Scottish oatcakes
Dark chocolate mousse with strawberry jelly and a shortbread finger