



The Dunstane Houses Events Menu

STARTERS

Spiced carrot & coriander soup with artisan bread
Ham hock terrine with piccalilli, bread crisp and mixed salad
Fresh cherry tomato and balsamic bruschetta on sourdough toast
Orkney Smoked Salmon with dill mayonnaise, seeded bread, capers and lemon
Cajun chicken rocket parmesan salad with honey mustard dressing
Honey roast feta with mixed salad, cucumber, apple, radish, toasted pumpkin seeds, apple cider dressing

MAIN COURSES

Pan fried fillet of sea bass with a warm potato and spring onion salad, roast baby veg and lemon dressing
Roast Chicken Breast, fondant potato, charred shallot onion, green beans and red wine jus
Pan fried Shetland salmon, herb mashed potato, pickled fennel with a dill and cucumber sauce
6oz beef rump steak with pomme puree, roast carrot, broccoli, and red wine jus (£5 supplement)
Spiced rice and lemon stuffed bell pepper with tomato, garlic and pepper sauce and baby leek
Red onion, tomato and ricotta quiche with roast baby potato and mixed leaf salad

TO FINISH

Caramelised white chocolate mousse, passion fruit, coffee crumb
Orkney fudge cheesecake
Strawberry Eton Mess
Dark chocolate cake with honeycomb and fresh cream
Raspberry Cranachan
Orkney mature cheddar with spiced Arran pear and apple chutney and Stockan's oatcakes

£45 per head for three course set menu

£49 per head choice menu – select three choices per course