



## The Dunstane Houses Events Menu

### STARTERS

- Spiced Carrot & Coriander Soup with artisan bread
- Traditional Cullen Skink
- Fresh Cherry Tomato and Balsamic Bruschetta on sourdough toast
- Orkney Smoked Salmon with dill mayonnaise, capers and lemon
- Cajun Chicken Rocket Parmesan Salad with honey mustard dressing
- Orkney Grimister Farmhouse Cheese Salad with pickled apple and candied walnuts

### 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 with green beans and red wine jus
- Pan fried Shetland salmon, herb mashed potato, pickled fennel with a dill and cucumber sauce
- Medallion of Scottish Beef fillet with crispy potato, baby carrot, spiced broccoli and a 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 Tart with green olives and mixed leaf salad

### TO FINISH

- Apple Crumble with caramel custard
- Caramelised White Chocolate Mousse, passion fruit, coffee crumb
- Rice Pudding with textures of orange and almond tuile
- Dark Chocolate Fudge Cake with honeycomb and fresh cream
- Raspberry Cranachan
- Orkney Mature Cheddar with spiced Arran pear and apple chutney and Stockan's oatcakes

£39 per head for three course set menu

£45 per head choice menu – select three choices per course