



The Dunstane Houses Events Menu

STARTERS

- Sweet Potato and Coconut Soup
- Chicken liver pate, bread crisp, kumquat and red onion jam
- Fresh cherry tomato and balsamic bruschetta on sourdough toast
- Duo of Orkney Salmon, hot and cold smoked salmon with dill mayonnaise, seeded bread, capers and lemon
- Orkney Gimbister cheese salad, candied walnuts, pickled apples & Heather Hills dressing
- Warm smoked Gressingham duck, toasted hazelnuts & red wine caramel reduction

MAIN COURSES

- Pan fried fillet of sea bass with a rocket and chorizo salad, potato croutons & Citrus dressing
- Roast Chicken Breast, fondant potato, charred shallot onion, green beans and red wine jus
- Pan fried Orkney salmon, herb mashed potato, pickled fennel with a lobster bisque
- Medallion of Orkney beef, herb mash, charred shallot & a Drambuie Jus (£8 supplement)
- Lentil and wild mushroom pie, red cabbage & panache of roasted vegetables
- Spinach and blue cheese risotto, parmesan crisp & herb oil

TO FINISH

- Caramelised white chocolate mousse, passion fruit, coffee crumb
- Orkney fudge cheesecake
- Plum and blueberry pavlova, vanilla cream & peppermint oil
- Chocolate and chestnut torte with honeycomb and fresh cream
- Raspberry Cranachan
- Trio of Orkney Cheese's, Arran pear and apple chutney and Stockan's oatcakes (£5 supplement)

£49 per head for three course set menu

£55 per head choice menu – select three choices per course