

THE PAVILLION AT MYRESIDE

CRAIGHOUSE MENU

STARTERS

Hot smoked salmon, celeriac puree
and sourdough crostini

Roasted red pepper, tomato and coriander soup

Ham hock and pea terrine, piccalilli and oatcakes

Roast Mediterranean vegetable terrine with
cherry vine tomato and basil dressing

MAINS

Medallion of pork with black pudding and baby apple,
mustard mash and cider jus

Braised feather blade of beef with red wine jus, potato gratin
and roast vegetables

Corn fed chicken supreme, mushroom
ragout and parmentier potato

Vegetarian haggis wellington with roast vegetables, tomato
sauce and potato gratin

Beetroot, brie and kale tart with fondant
potato and broccoli cream

DESSERTS

Raspberry panna cotta, poached peach and vanilla syrup

Treacle sponge pudding with vanilla Crème Anglaise

Double chocolate bavoise with Chantilly cream

Vanilla crème brulee with a biscoff biscuit

**3 COURSES FOR £35
PER PERSON**