

THE PAVILLION

AT MYRESIDE

MYRESIDE MENU

STARTERS

Beetroot and whisky cured salmon, pickled carrot and saffron sauce

Roast pigeon breast wellington, sweet plum compote and edible flowers

Carpaccio of Scottish beef, piccalilli, sourdough crisp and pea shoots

Smoked fillet of trout and Jersey Royal salad

Carpaccio of candy and golden beetroot, creamed goat cheese, candied walnuts and chive oil

MAINS

Scottish beef wellington with red wine jus, parsley mash and roast vegetables

Gressingham duck breast, roast beetroot, sautéed potatoes pineapple and chili compote

Trio of meat: beef, lamb and pork wrapped in smoked bacon with potato rösti, buttered green beans and redcurrant jus

Roast rump of lamb with minted mash, poached pear, braised red cabbage and red wine jus

Venison loin with green peppercorn and spiced red wine jus, sweet potato fondant and sugar snap beans

Butternut squash, harissa kale and feta parcel

DESSERTS

Chocolate tart with orange sorbet

Mango and passionfruit fingers, mango gel and toasted coconut

Chocolate and pistachio delice with vanilla ice cream

Tiramisu and coffee ice cream

**3 COURSES FOR £45
PER PERSON**