



info@jos-kitchen.co.uk

www.jos-kitchen.co.uk

Dunglass Estate Sample Menu

Menu One - £63.00 per head

Starter

- Elrick Goats Cheese Brulee with a Fig and Orange Compote and Ciabatta Toasts
or
Hot and Cold Smoked Belhaven Salmon Rillettes with Thyme Crostini and Baby Caper Dressing
or
Cock A Leekie and Howgate Brie Tart , Candied Parma Ham and Pea Shoots

Main Event

- Twice Cooked and Pressed Ballencrieff Pork Belly on a Stornoway Black Pudding Mash with a Thistly Cross Cider Jus and a Caramel Apple and Sweet Onion Compote
or
Pan Fried Scottish Salmon on a Lemon and Spring Onion Crush with a Crayfish and Lime Hollandaise and Roasted Mediterranean Veg
or
Slow Braised Featherblade of Scottish Beef in a rich Caramelize Onion and Red Wine Gravy , Smoked Bacon Mash

Pudding

- Chocolate Salted Caramel Pot with Honeycomb and Shortbread
or
Cherry and Almond Tart with Stem Ginger Mascarpone
or
Raspberry and Rose Eastern Mess with Raspberry Sorbet

Coffee, Tea and Tablet



info@jos-kitchen.co.uk

www.jos-kitchen.co.uk

Dunglass Estate Sample Menu

Menu Two - £75.00 per head

Starter

Pan Fried Scottish Scallops – Curried Cauliflower Puree, Roasted Cauliflower and Chorizo Cubes

or

Warm Thai Duck, Orange, Papaya and Peanut Salad

or

Wild Mushroom and Yester Dairy Mozzarella Arancini with Wild Sauteed Mushrooms and Chilli Jam

Main

Asian Marinated Scottish Beef Fillet with a Minted Pesto and a Warm Salad of Locally Grown Red Chard, Beetroot and Courgette

or

Pan Fried Sea Bream on Lobster Bisque Risotto with Tiger Prawns and Lemony Fennel

or

Herb Crust Loin of Lamb, Nicoise Potatoes, Confit Tomatoes with Scottish Goats cheese, Toasted Chickpeas and a Rich Red Wine Jus

Pudding

Chocolate Malt Whisky and Scottish Bramble Tart with homemade Blackcurrant Ripple ice cream

or

Coconut Milk Cheesecake with Caramelized Mango and Mango Sorbet

or

Amaretto Syllabub with Drunken Spiced Cherries

Coffee, Tea and Tablet