

# Dinner at Enterkine Country House

## Amuse Bouche

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### Terrine of Enterkine Estate Pig's Cheek

Crabbies Wine Jelly, Beetroot and a Stem Ginger Muffin

### Ballotine of Duck and Foie Gras

Truffled Bean Salad, Tomato Confit, Crosnes and Herb Brioche

### Hand Dived Loch Fyne Scallops (£2.00 supp)

Cauliflower Puree, Caper & Raisin Dressing & Cauliflower Beignets

### Arbroath Smokie and Goat's Cheese Soufflé

Red Pepper, Fennel and Meaux Mustard

### Pan Fried Breast of Wood Pigeon

Puy Lentils, Parsley Root Veloute, Wild Mushrooms and Black Pudding

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### Loin of Wild Red Deer

Red Cabbage, Celery Root Gratin, Salsify & Morels

### Breast of Guinea Fowl

Parsnip Puree, Wild Mushrooms, Baby Spinach and Pomme fondant

### Trio of Black Faced Castle Douglas Lamb

Roasted Loin, Lamb Kidneys & Caramelised Sweet Breads

### Fillet of Mature Buccleuch Beef (£4.00 supp)

Creamed Celeriac, Foie Gras, Caramel Shallots & Roast Gnocchi

### Fillet of Wild Seabass Gremolata

Chorizo, Provençal Vegetables, Saffron Potatoes & a Sauce Barigoule

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### Warm Caramel Fondant

Golden Sultanas, Stem Ginger Ice Cream & Crystallised Ginger

### Honey and Caramelised Fig Parfait

Iced Toffee, Nougatine Glace & Sauce Praline

### Pave of Valrhona Chocolate

Pistachio Praline, Griottine Cherries & Wafer Crisp

### Tahitian Vanilla Bean Panna Cotta

Pineapple, Carpaccio and Chilli Spiced Fruits

### Slate of French Cheeses from Jacques Vernier Fromagerie

*Reblochon, Ste Maure, Gratte Paille, Picodon*

*Quince Jelly and Walnut Bread*

*Coffee and Petit Fours*

*4 courses £45*

*Food By Paul Moffat*