

# *Dr. Bells Catering*

## *Gold £35*

### *Starters*

Ayrshire ham terrine, cornichons, mustard crème fraîche, onion marmalade, olive toasts and crispy crackling.

Homemade salmon and herb fishcake on romanesco sauce with dressed endive salad.

Scottish rapeseed confit salmon with citrus crème fraîche, sea vegetables, crispy nori and green herb oil.

Lightly pickled heirloom tomatoes, with tomato fondue, mozzarella, black olive crumb and crispy.

Cauliflower and mull cheddar panna cotta, poached and compressed apple, marinated fennel.

### *Mains*

Confit duck leg with roasted cauliflower, butternut squash puree, fried sage and red wine reduction.

Trio of scottish pork, crispy slow cooked belly, treacle bacon, stornoway black pudding, granny smith puree, wilted watercress and cider jus.

Breast of corn-fed chicken on a bed of creamed savoy cabbage, confit chicken wing, fondant potato and a red wine jus.

Marinated lamb rump with smoked carrot puree, baby carrots, sauteed greens, basil and red wine sauce.

Summer vegetable risotto with green herb oil rockette and vegetarian parmesan.

### *Desserts*

Set scottish cream with vanilla, seasonal berries, puree, and pistachio and honeycomb crumb.

Pavlova with red kola poached rhubarb, soft whipped scottish cream and ginger rhubarb syrup.

Carrot cake with carrot jam, candied peans and cream cheese ice cream.

Whipped summer berry and basil cheesecake, ginger crumb, berry gel, white chocolate shards.