

No 9 Chef Services  
Autumn 2021 and Winter 2021/2  
Silver 3-Course Dinner Menu

STARTERS

Salad of smoked duck breast, orange, pine nuts and winter leaves  
Partridge, parsnip tart, dressed with sprout leaves and chestnuts  
Saddle of mountain hare, truffle risotto

Hazelnut, brown rice and herb salad with kaffir lime dressing (vegan)

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MAIN COURSES

Sea bass with clams, apple and curry dashi  
Sutherland Venison Wellington accompanied by Madeira jus  
Breast of pheasant, celeriac and pear puree, hazelnut pesto  
Roast fillet of Galloway beef, truffle and pickled walnut jus

Curry of spiced cauliflower, red bell pepper, peas (vegan)

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DESSERTS

Warm chocolate, juniper and sloe gin pudding, vanilla cream  
Apple and golden sultana strudel, crème anglaise with a hint of Cognac  
Cinnamon-spiced plums, ginger crumble, honeycomb ice cream

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Coffee