



Mark Province of London 2019 Menu Options

Please could you confirm your menu choice for each course by entering the **number assigned** to each option on the attached booking form.

FRIDAY NIGHT

Starter

1) Prosciutto Ham with Celeriac Remoulade, Truffle Dressing and Sourdough Toast

Or

2) Roasted Sweet Potato and Carrot Soup

Main

1) Roasted Chicken Breast, Anna Potato, Squash Puree, Wilted Greens, Sage Jus

Or

2) Gnocchi with Roasted Squash, Sage, Hazelnuts and Brown Butter

Dessert

1) Dark Chocolate Pot, Pistachio Chantilly, Honeycomb

Or

2) Sticky Toffee Pudding with Vanilla Ice Cream

SATURDAY NIGHT

Starter

1) Chicken Liver Parfait with Walnut Toast, Spiced Chutney

Or

2) Creamed Mushroom and Truffled Mascarpone Soup

Intermediate

1) Highland Haggis, Neeps and Tatties served with Whisky Gravy

Or

2) Vegetarian Haggis, Neeps and Tatties served with Whisky Vegetarian Gravy

Main

1) Slow cooked Beef Blade, Stovies, Wilted Greens, and Glazed Carrot

Or

2) Salmon Fillet, Crushed Tatties, Spinach, Scottish Mussels, Curry Veloute

Or

3) Baked Squash Strudel, Feta and Black Olives with a Tomato Sauce

Dessert

1) A Scottish Cranachan served with Shortbread

Or

2) Highcliff "Lemon Meringue" Raspberry Sorbet with Basil

Cheese

Oatcakes & Whisky Chutney

Teas, Coffees & Scottish Tablet