

1906

Dinner Menu

Roast plum tomato soup

Downhill farm rocket and spinach velouté

Tempura of garlic vegetables, sesame & chilli
dip

Maple coated beetroot & Asian salad, red wine
poached pear, miso dressing



Butternut squash risotto, with malt yeast
squash, confit tomatoes

Woodland mushroom curry, pilau rice, spiced
tender broccoli

Baked polenta, charred baby leek, soubise
sauce

Truffle spaghetti, slow roast plum tomato ragu,
fine herb salad



Vanilla rice pudding, forest berry compote

Dark chocolate orange tart

Pineapple carpaccio

Apple tart tatin caramel sauce



Trio of Smoked Salmon
Hendricks Gin, Balvenie Whisky & Beetroot Cured, Cucumber & Fennel Ceviche,
Melba Toast



1906 Lobster Bisque
Poached Scottish Lobster, Brandy Butter & Brioche Croutons



1906 Dover Sole Meunière
Pan Fried Whole Dover Sole with Lemon & Parsley Butter. This dish is accompanied by
Fine Herb Salad and Sherry Vinaigrette and Buttered Ayrshire Potatoes



1906 Fillet of Beef Wellington
Butter Pastry, Mushroom Duxelle, Caramelized Shallot , Port Wine Jus



Breast of Chicken
Stuffed with Girolle Mushroom & Truffle, Smoked Gnocchi, Dowhill
Farm Courgette, Scottish Chanterelle, Café au Lait Sauce

Dinner Menu

1906 Classic Prawn Cocktail
Marie Rose, Crisp Lettuce, Apple, Lemon & Sourdough
Crouton

Trio of Smoked Salmon
Hendricks Gin, Balvenie Whisky & Beetroot Cured, Cucumber & Fennel Ceviche,
Melba Toast

1906 Lobster Bisque
Poached Scottish Lobster, Brandy Butter & Brioche Croutons



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Fine Herb Salad and Sherry Vinaigrette and Buttered Ayrshire Potatoes



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Butter Pastry, Mushroom Duxelle, Caramelized Shallot , Port Wine Jus



Breast of Chicken
Stuffed with Girolle Mushroom & Truffle, Smoked Gnocchi, Dowhill
Farm Courgette, Scottish Chanterelle, Cafe au Lait Sauce

1906 Apple Tart Tatin
Vanilla Ice Cream

Raspberry Cheesecake
Caramelized Coconut Popcorn, Tonka Bean Ice Cream

Blueberry Mousse
Lavender & Blueberry Crunch, Lemon Curd, Honey Sorbet

Panna Cotta
Mango Compote