



HOUSE FOR AN ART LOVER

Mother's Day Lunch at The Art Lover's Café Sunday March 15th 2015

STARTERS

Cream of Butternut Squash & Sage Soup (v)

Classic Prawn Cocktail with Melba Toast

Terrine of Chicken, Puy Lentils & Root Vegetables with Seasonal Leaves & Tomato Chutney (g)

Smoked Salmon with Salsa of Mango, Avocado and Dill & Granary Crostini (g)

Salad of Jerusalem Artichoke, New Season Asparagus and Cherry Tomato with Rocket Pesto (v)

MAIN COURSES

Roast Fillet of Seabass on Dill Crushed Potato Cake with a Leek, Broadbean & Pea Ragout (g)

Wild Mushroom Risotto Cakes and Roast Salsify on Creamed Kale with Tomato Dressing (v)

Roast Rump of Ayrshire Lamb with Braised Fondant Potato, Shallot Puree & Peppercorn Cream

Poached Fillet of Smoked Haddock on Bubble and Squeak, Wilted Spinach and Poached Egg (g)

Honey Marinated Bacon Joint on Cracked Black Pepper Mash, Butternut Squash Puree & Rosemary Jus

DESSERTS

Warm Banana Sponge, Caramel Ice Cream and Caramel Sauce

Dark Chocolate Torte and Crème Fraiche Sorbet (g)

Vanilla Cheesecake, Berry Compote and Berry Coulis

Custard Parfait with Poached Rhubarb and Shortbread Crumble (g)

Selection of Scottish Cheeses with Grapes, Chutney and Oatcakes*

2 Course £19.95 3 course £23.95

(v) denotes vegetarian | (g) denotes gluten free

*can be served with gluten free crackers

SIDE ORDERS

Pomme puree (g)£1.90

French fries with garlic mayo dip..... £2.25

Dressed mixed leaves (g).....£1.45

Spiced potato wedges with garlic mayo dip..£2.25

Freshly baked rolls & butter.....£1.45