

**FLEMINGS  
A LA CARTE  
DINNER MENU**

**STARTERS**

<b>Soup of the Day</b> Served with a homemade bread roll	<b>£3.95</b>
<b>Cream of Leek and Potato soup</b> Served with a Soft poached quail egg	<b>£4.25</b>
<b>Orkney Scallops</b> Served with black pudding, pancetta and olive mash	<b>£8.50</b>
<b>Tempura of Scottish Salmon</b> Lime and coconut dressing	<b>£8.50</b>
<b>Goats Cheese and Herb Gnocchi</b> Served with zucchini, heirloom tomato and olives	<b>£4.75</b>
<b>Chicken Liver Parfait</b> Served with toasted brioche and gooseberry chutney	<b>£4.75</b>
<b>Twice-baked Blue Cheese Soufflé</b> Candied walnut and spinach salad Red wine and chive reductions	<b>£5.75</b>
<b>Confit Duck Terrine</b> Orange and pistachio salad	<b>£4.75</b>

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**21 reasons why we're the AA Hotel Group of the Year**



Hotel Group of the Year  
2008 - 2009

## **MAINS**

<b>Poached Fillet of White Fish</b> Stuffed with crayfish, smoked salmon and spinach, white wine and Dijon mustard cream	<b>£14.50</b>
<b>Five-spice seared Fillet of Sea Bass</b> Smoked Aubergine caviar, tomato red pepper emulsion	<b>£16.00</b>
<b>Carpaccio of Yellow Fin Tuna</b> Served with a warm salad of potato, French beans, olives and heirloom Tomatoes, lemon and herb dressing	<b>£16.50</b>
<b>Pan-seared breast of Perthshire Chicken</b> Stuffed red pepper mousse wrapped in pancetta and basil, Baked polenta cake, sun-blush tomato dressing	<b>£16.00</b>
<b>Roast Breast of Barberry Duck</b> Dauphinoise potatoes, pickled wild mushroom, juniper and bramble jus	<b>£17.50</b>
<b>Pan-roasted Rump of Lamb</b> Black pepper and scallion crushed potatoes, glazed carrots rosemary jus	<b>£15.00</b>
<b>Celeriac lasagne</b> Wild mushroom, thyme and shallot, parmesan glasage	<b>£11.50</b>
<b>Butternut squash Risotto</b> Rocket and pine nut salad	<b>£ 12.95</b>
<b>Braised shin of Beef</b> Shallot purée, red wine reduction, leek rings, smoked potato purée	<b>£15.50</b>
<b>Fillet of Orkney Beef Wellington</b> Béarnaise sauce, châteaux potatoes	<b>£30.00</b>

## **SIDE DISHES**

<b>Hand Cut Chips</b>	<b>£2.50</b>
<b>Panache of Vegetables</b>	<b>£2.50</b>
<b>Dauphinoise Potatoes</b>	<b>£2.50</b>
<b>Onion Rings</b>	<b>£2.50</b>
<b>Green Salad</b>	<b>£2.50</b>

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## **DESSERTS**

<b>Warm Chocolate Fondant</b> Served with puff candy ice cream and an orange and mascarpone salad	<b>£5.25</b>
<b>Iced Bailey's parfait</b> With an espresso sabayon	<b>£4.75</b>
<b>Banana and Butterscotch Crepe</b> Vanilla bean ice cream	<b>£4.50</b>
<b>Trio of Brûlées</b> Vanilla, lemon and orange with shortbread dunkers	<b>£4.75</b>
<b>Fresh Fruit Salad</b> Rose water syrup and honey ice cream	<b>£4.50</b>
<b>Apple and Cinnamon crumble</b>	<b>£4.50</b>
<b>Lemon tart, Minted Crème Fraiche</b> Candied lemon Zest	<b>£4.50</b>
<b>Selection of Scottish Cheeses</b> Toasted walnut and raisin bread	<b>£6.95</b>

## **LIQUEUR COFFEES**

<b>Gaelic Coffee</b> Piacetto coffee with a shot of Famous Grouse Whisky, topped with cream.	<b>£5.55</b>
<b>Irish Coffee</b> Piacetto coffee with a shot of Jamesons Irish Whisky, topped with cream.	<b>£5.55</b>
<b>Baileys Coffee</b> Piacetto coffee with a shot of Baileys Irish Cream, topped with cream.	<b>£5.55</b>

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PIACETTO COFFEE**

<b>Espresso</b>	<b>£1.95</b>
This is the very essence of coffee, in its most concentrated form, a nice rich and intense taste.	
<b>Americano</b>	<b>£2.30</b>
Despite the name, this is actually a European way to enjoy coffee: espresso with hot water.	
<b>Cappuccino</b>	<b>£2.60</b>
Light and foamy, a real classic. An intense shot of espresso, steamed milk with foam and chocolate to top it off.	
<b>Latte</b>	<b>£2.60</b>
The traditional classic – smooth and creamy – steamed milk and a shot of Intense espresso.	
<b>Hot Chocolate</b>	<b>£2.60</b>
Smooth and creamy steamed milk with milk chocolate.	
<b>Moccaccino</b>	<b>£2.60</b>
A shot of intense espresso with steamed milk and chocolate.	
<b>Please ask a member of staff for our selection of twinning's teas</b>	<b>£2.40</b>

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