

THE  
ROMAN CAMP

COUNTRY HOUSE HOTEL

## Restaurant Dinner Menu

### Pre-Dinner Canapés

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#### Roast Isle of Orkney Scallops

Smoked Haddock & Leek Pomme Puree, Avruga Velouté

Or

#### Pressed Ham Hock & Foie Gras

Quince Gel, Chutney, Sourdough Toast

Or

#### Whipped Goats Curd

Pickled Beets, Balsamic Caviar, Hazelnuts

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#### Scotch Lamb Loin

Sweet & Sour Aubergine, Courgette Compote, Fleur du Marquise

Or

#### Turbot

Cauliflower Puree, Girolles, Shellfish & Chicken Wing Jus.

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#### Mushroom Pithivier

Girolles, Cep Ketchup, Roast Shallots, Grain Mustard Dressing

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#### Mango Cheesecake

Apricot Sorbet

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#### Dark Chocolate & Amaretto Delice

Pistachio Ice Cream

Or

#### Scottish Artisan Cheese

(All cheeses are unpasteurised)

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**Two-Course Dinner £59.00**

**Three-Course Dinner £75.00**

**Coffee or Tea** with handmade sweets **£7.50** per person

The menu is prepared daily by our Chef, Ian McNaught, for you to enjoy the freshest local and seasonal produce.

Please notify a member of staff of any allergies you may have.