



**Uplawmoor Hotel Gourmet Dinner
Friday March 2nd 2018**

4 delicious courses with fine wines expertly matched by Alexander Wines

7pm arrival for canapes and aperitif

Canapés

Celeriac Veloute, Pesto and Tomato Pastry, Haggis Bon Bon with Mustard Mayo

Wood Pigeon

caramelised figs - red onion jam - filo pastry galette - balsamic - micro leaves

Sea Bass

crab bon bon - pomme puree - broadbeans - shallot - pea and sage puree - pea shoots - herb oil

Beef Fillet and Slow Braised Cheek

Jerusalem artichoke puree and crisps - fondant jersey royals - candied beetroot - confit carrot - pearl barley - port reduction

Opera Sponge

white and dark chocolate ganache - pistachio - beetroot - raspberry gel - raspberry sorbet - basil

Coffee and Petit Fours

chocolate truffles, tablet, fruit tartlets

£69pp

Book at reception or call 01505 850565