

At Our Dynamic Earth we aim to offer a superior menu that will complement any kind of event you wish to hold. Listed below are the exciting dishes our Chefs have prepared for your selection. Our Head Chef will be more than willing to assist you should you have any menu ideas of your own. All prices exclude VAT.

## Soups

• Lightly curried parsnip soup	£6.50	• Creamy asparagus soup with chive cream	£6.50
• Roasted plum tomato and basil soup	£6.50	• Carrot and coriander soup with crème fraîche	£6.50
• Lentil and pancetta soup	£6.50	• Wild mushroom soup with parsley cream	£6.50
• Broccoli and stilton soup	£6.50		

## Starters

### Meat Selection

• Venison loin roasted with honey and cracked black peppercorns with a wild berry and thyme compote	£9.95	• Duck confit and smoked chicken terrine with roasted vine tomatoes and rocket salad	£6.50
• Sliced pink duck breast on a nest of oriental vegetables with soy sauce and chilli dressing	£8.50	• Corn fed chicken and black pudding terrine, apple and thyme compote	£6.20
• A rich chicken liver parfait flavoured with port, served with a plum and red onion chutney	£6.20	• Seared carpaccio of Highland beef with tomato salsa and balsamic reduction	£7.50

### Fish Selection

• Hot-smoked salmon with a crown of crushed new potatoes with a chive, dill and shallot dressing	£7.95	• Home cured gravadlax with shrimp, red chard and rocket salad with caper dressing	£7.25
• Baked monkfish with prosciutto ham and pak choi salad with a lemongrass and chilli dressing	£8.50	• Poached salmon wrapped in smoked salmon with fennel, spring onion and ginger salad and lemongrass dressing	£9.00
• Lemon sole, fresh crab and ginger mousse with a moullis and noodle salad and oriental dressing	£6.95	• Seared tuna with nicoise salad <b>serviced cold and cooked pink</b>	£7.50
• Gravadlax with cream cheese, mixed leaf salad, multi grain bread	£7.95	• Smoked haddock and baby leek terrine with citrus dressing and micro herb salad	£6.95
• Fresh white crab with coriander mayonnaise and roast beetroot salad	£10.00	• Marinated red mullet fillet with pearl cous cous and spicy yellow pepper dressing	£8.50

### Vegetarian Selection

• Plum tomato and mozzarella salad with black olives and pesto	£6.25	• Roasted fig and asparagus with fennel marmalade and endive salad	£6.50
• Grilled baby goats cheese, rocket salad, chargrilled asparagus and red peppers with a sesame seed and honey dressing	£6.50	• Chargrilled Mediterranean vegetables with seasonal leaves, baby caper and black olive dressing	£6.25
• Goats cheese and caramelised red onion tart with honey course grain mustard dressing and baby leaf salad	£6.75	• Chilled spirals of seasonal melon with exotic fruits and passion fruit syrup	£6.95

# soups and starters

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