

Whistle Restaurant Menu

Starters

Pureed Butternut Squash & Coriander Soup,
Lanark Blue cheese crouton

Prawn, Yoghurt & Smoked Scottish Salmon Parcel,
lemon & dill crème fraîche

Local Guinea Fowl & Cranberry Terrine,
prune & brandy chutney

Chefs Tea-smoked Venison,
celeriac remoulade

White Wine Poached Pear,
filo basket filled with walnuts and
Maisie's kebbuck cheese salad

Main Courses

Pan-fried Barbary Duck Breast,
glazed parsnips, rosemary and garlic fondant potato,
port reduction

Roast Shoulder of Lockerbie Lamb,
dauphinoise potatoes, roasted winter vegetables

Marinated Turkey Escalope,
colcannon and buttered carrots
with red wine & chestnut sauce

Steamed Bream,
buttered Savoy cabbage, smoked bacon lardons,
silverskin onions

Hazelnut-coated Parsnip & Potato Cakes,
oats and parsley, Cumberland sauce

Desserts

Gaelic Coffee Jelly,
home-made whisky and honey ice-cream, almond biscuit

Traditional Tipsy Laird,
Drambuie and Chantilly cream

Warm Edinburgh Tart,
butterscotch sauce

Friars Carse Carrot Cake,
pouring cream

Fresh Fruit Salad,
brandy-snap basket and fruit sorbet

Selection of Scottish Farmhouse Cheeses,
celery, grapes and chutney