

# Regency Restaurant at Macdonald Leeming House Hotel

## Sample Menu

### Sample menu £45

- Amuse bouche

### Starters

- Rabbit pasty, carrot and hazelnut salad
- Soup of the day
- Toasted maceral sandwich, soused vegetables, citrus dressing
- Beef carpaccio, potato mousse, crispy onion, xeres dressing
- Confit Scottish salmon, cucumber ribbons, crème fraiche, caper dressing, crispy skin
- Home smoked duck breast, ginger marshmallow, confit rhubarb, leg spring roll

### Main courses

- Individual beef Wellington, potato gratin, onion puree, baked onion red wine sauce
  - Fillet of John Dory, orange couscous, confit fennel, orange dressing
- Pan seared duck breast, leg an sweet potato lasagne, poached pear, anise scented sauce
  - Pan seared seatrout, creamed potatoes, peas, pancetta, and baby onions
- Slow cooked lamb breast, marjoram crushed peas, braised onion, glazed carrot, sautéed potatoes lamb sauce
- Pan roasted chicken breast, truffle and leek risotto, wild mushroom, poultry sauce

### Desserts

- Nougat glace, poached pear, cinder toffee, toasted nuts, caramel sauce
  - Chocolate slice, aerated chocolate, lavender ice-cream
  - Apple tart tatin, calvados sauce, caramel ice- cream
    - Tiramisu, latte ice cream, espresso jelly
    - Fig tart, cinnamon ice-cream, fig carpaccio
- Strawberry cheesecake, marinated strawberries, strawberry sorbet

## **Vegetarian options**

### **Starters**

- Truffle and leek risotto, sautéed mushrooms, xeres dressing
  - Soup of the day
- Crispy goats cheese, soured vegetables, citrus dressed leaves

### **Main courses**

- Soft herb polenta, buttered greens, Italian hard cheese
- Crispy bubble and squeak, seasonal vegetables, mushroom sauce
- Marjoram gnocchi, crushed peas, glazed carrots, parmesan foam