

Borders Restaurant at Macdonald Hill Valley Hotel & Spa Sample Menu

Market menu 1 Autumn / Winter 2016

Breads:

*A selection of artisan breads £3.50
Extra virgin olive oil, aged balsamic and selection of
mixed olives*

Starters

Chefs seasonal soup of the day

*Stornoway black pudding hash
Red onion marmalade, free range egg*

*Roasted butternut squash
Hung yoghurt, toasted pumpkin seeds, harissa*

Main courses

*Roast breast of free range chicken
Sweet potato puree, tenderstem broccoli, chorizo and
sweetcorn salsa*

*Fresh potato and spinach gnocchi
Blue cheese sauce, toasted hazelnuts, rocket*

*Pan roasted fillet of Shetland salmon
Parmentier potatoes, buttered greens, sorrel sauce*

Desserts

*Lemon and lime syllabub
Lavender shortbread biscuit*

*Plum and almond tart
Arran Dairy vanilla ice cream*

*White chocolate cheesecake
Honeycomb, dark chocolate sauce*

**Market menu 2
Autumn winter 2016**

Breads:

*A selection of artisan breads £3.50
Extra virgin olive oil, aged balsamic and selection of
mixed olives*

Starters

Chefs seasonal soup of the day

*Tempura battered north sea coley
Ranch dressing, radish salad*

*Free range chicken and smoked hock terrine
Homemade piccalilli, toasted sourdough*

Main courses

*Lightly spiced fillet of wild hake
Crushed new potatoes, buttered kale, tarragon butter
sauce*

*Maple glazed outdoor reared pork belly
Dry cured bacon mash, charred pak choi, apple and cider
sauce*

*Roasted butternut squash, chestnut and crispy sage
risotto
Hard cheese shavings*

Desserts

*Individual lemon and passion fruit tartlet
Chantilly cream, raspberry coulis*

*Hill Valley cheese slate
Selection of 3 cheeses with grapes, celery and biscuit
selection*

*Banana sticky toffee pudding
Salted caramel ice cream, butterscotch sauce*

**Market menu 3
Autumn winter 2016**

Breads:

*A selection of artisan breads £3.50
Extra virgin olive oil, aged balsamic and selection of
mixed olives*

Starters

Chefs seasonal soup of the day

*Goats cheese panna cotta
Roasted heritage beetroot, balsamic glaze*

*Pan roasted fillet of mackerel
Pickled cucumber and shallot salad, saffron mayonnaise*

Main courses

*21 Day aged slow cooked Scottish beef shin
Horseradish mash, sticky red cabbage, thyme roasted
carrots, red wine jus*

*Pan roasted fillet of herb crusted sea bream
Sautéed new potatoes, creamed savoy cabbage, Arran
mustard sauce*

*Baked pumpkin and chickpea falafels
Pumpkin puree, pomegranate dressing*

Desserts

*Carrot cake
Candied carrots, cream cheese sorbet*

*Iced peanut butter parfait
Salted caramel sauce, roasted peanuts*

*Apple, pear and raisin crumble
Vanilla anglaise*