ADAM NEWTH

PERSONAL CHEF

Menu Sample Four~ 3 course

Seared Wood Pigeon
salt baked turnip, bramble & chorizo skirlie

Himalayan Salt Aged Angus Beef
roasted roscoff onion, black pudding potato gratin, Dijon, red wine sauce

Azzuro Coffee Cremeux
orange caramel, warm cinnamon sugar doughnuts, espresso ice cream

ADAM NEWTH

PERSONAL CHEF

Menu Sample One ~ 4 course

Grapefruit Cured Trout

avocado, apple, raddish, apple cucumber & elderflower

Seared Shetland Scallop

roasted fennel & apple puree, scallop coral cream, & tattie scone

Perthshire Venison

roasted pear, pickled walnut, wild mushrooms & cavelo nero, beetroot jus.

Elderflower Macerated Scottish Berries

mascarpone & lemon mousse, crushed meringue, crunchy crumble

ADAM NEWTH

PERSONAL CHEF

Menu Sample Two ~ 3 course

Crab Claw

pink ginger, lime crème fraiche, fermented chilli

Scotch Lamb Rump

basil potato, mediterranean garnish, preserved mint jus

Clootie Dumpling Crème Brûlée

scented with cinnamon and ginger

ADAM NEWTH

PERSONAL CHEF

Menu Sample Three ~ 4 course

Arbroath Smokie Crispy Cannelloni
beetroot, avocado, wasabi

Seared Foie Gras
red cabbage purée, burnt orange, black haggis & confit duck leg croquette

Loch Etive Salmon
butternut squash fondant, gnocchi, shellfish brown butter, sesame and hazelnuts

Sea Buckthorn Curd
apple jelly, lemon cake & yoghurt sorbet