

Water Lily



Menu

Entrées

Try our selection of appetizers on arrival

Starters

A light scallop and crab terrine nestled on crisp leaves chased by a lime and pink peppercorn cream.

£5.75

Rustic wild boar parfait set next to fresh Scottish asparagus, drizzled with a saffron fume

£5.95

Wild berry and fruit timbale spiked with vodka lashed over mango foam

£4.95

Crisp smoked duck and venison salad speared with blood orange and pink grapefruit

£5.25

Soup de jour served with homemade bread

£4.80

Smoked cheese and asparagus timbale scented with ginger and pomegranate dressing

£4.95

Fresh grilled split langoustines presented on a bed of baby greens drenched in garlic butter
(Subject to seasonal availability)

£6.95



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Main Courses

Pan seared sirloin of prime scotch beef placed over cubed potatoes napped by a redcurrant jus	£20.50
Grilled pollock floating on a pillow of crushed peas, bacon and mint scented by a lemon & chive burre blanc	£15.60
Herb crusted rack of lamb carved around garlic cream potatoes smothered in brunoise of vegetables and a light jus-lie	£19.95
Wild mushroom and chestnut pitifiver placed on wilted baby spinach and turned potatoes	£17.85
Individual beef wellingtons naped with a redcurrant jus	£22.50
Pan-fried crispy duck fanned on a beetroot and shallot tart tain napped in a light jus	£19.95



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Desserts

Thai poached pineapple with Brady snap discs, banana and ginger ice-cream and champagne granite **£5.50**

Chocolate tear-drop with Baileys mousse and nutty praline **£4.95**

Orange and honeycomb pannacotta with passionfruit jelly **£5.50**

Banoffee tartlet with ginger beer coulis and mango salsa **£5.50**

White chocolate and honey raspberry cheesecake masked by a trio of purees **£4.95**

Assiette of deserts - *please ask your waiting team who will be more than happy to help* **£8.75**

Final Temptation

An assortment of fine petit fours to finish

