



FIFTEEN NINETY NINE

events · weddings · dining

The Gold Marque at Fifteen Ninety Nine

£35.00 per person

Starter

Beet salad with goats cheese, pickled walnuts, parmesan crisp, buttermilk ranch dressing (V)

Warm Smoked trout, caper and dill croquette, marsh samphire and avocado and herb puree

Griddled asparagus spears with Serrano ham, pecorino cheese, sour dough croutons and sauce vierge (V)

Maple glazed slice of duck breast with corn custard, duck leg rilette, pickled apple puree, seeds

(£2.50 supplement)

Main

Oven roasted Masala spiced cod with curried cauliflower puree, cauliflower fritters and coriander oil

Braised blade of beef, celeriac puree, spring greens, bourguignon sauce

Polenta cake with buttered leeks, wild mushroom fricassee, soft poached egg, truffle shavings

Rack of lamb with Gremolata crust, artichoke and truffle potatoes, wilted spinach, tomato confit, red wine jus

(£5.00 supplement)

Dessert

Chocolate Sable Breton with vanilla cream, cherry compote and pistachio ice cream

Rhubarb and duck egg custard tart, rhubarb compote, clotted cream

Cantaloupe melon soup with watermelon, strawberries and strawberry sorbet with mint fusion

Selection of fine cheeses from I J Mellis of Glasgow served with grapes, celery, Arran Oaties and chutneys

(£3.00 supplement)

Coffee & Tablet to finish

Prices are subject to change