

whitmuir KITCHEN

MOTHER'S DAY LUNCH MENU SUNDAY 11 MARCH 2018

STARTERS

Sweet potato and coconut soup

with toasted coconut shavings and Whitmuir crusty bread (gfo)

Smoked salmon fish cake

with salad leaves and lemon dressing

Roasted pepper and slow roasted tomato bruschetta

topped with red onion marmalade

Chicken Caesar croquette salad

with pesto dressing and parmesan shavings

MAINS

Slow roasted Whitmuir pork belly

with bean and chorizo stew

Whitmuir turkey and courgette burger

topped with smokey tomato chutney, sesame roll and winter slaw

Curried cashew and lentil and courgette loaf

with Whitmuir Salads (v, n, gf)

Fish pie with creamy potato and chive topping

PUDDINGS

Chocolate brownie with poached fruit and Chantilly cream (n, gf)

Sticky date and banana pudding drizzled with butter scotch sauce

Granola fruit crumble (v, vegan, dfo)

Lemon and ricotta cake with poached oranges (n, gf)

2 courses £19.50

3 courses £24.50

Children's menu also available £9.50

Food intolerances and Allergen information

v - vegetarian, veg - vegan, gf - gluten free, df - dairy free, n - nuts, m - mustard

All our food is organic apart from fish, which are wild and sustainable. The food is free from crustaceans, molluscs, lupins and sulphur dioxide. Where gluten is absent, it is shown on the menu as gluten free. Some dishes may include egg, milk, nuts, soya beans, celery, mustard or sesame seeds - please ask staff for details

Whitmuir Farm, Lamancha, West Linton, EH46 7BB

www.whitmuir.scot eat@whitmuir.scot 01968 661 147