



CAFÉ 52  
DECEMBER EVENING MENU  
Starters £6

Warm salad of seasonal mushrooms with a brown butter and celery dressing.

Cucumber and coconut martini with fresh crevettes

Green lentil and smoked ham hock soup

Winter vegetable broth with toasted fennel dust

Duck liver parfait with braised green lentils and smoked tomato and cayenne relish

Kedgeree of local smoked haddock, fromage frais and Strathdon blue.

Platter of Scottish smoked salmon with local herbs and truffle oil.

Main courses £16

Coriander dusted roast hallibut, pan roasted pear, tomato and tamarind velouté.

Seared chump of lamb, chick pea and carrot casserole with juniper.

Indonesian Aubergine and chic pea curry with cinnamon, cardamom and cranberries.

Poached organic chicken supreme with Scotch broth.

Slow poached haddock, fennel cream, anchovy essence, puff pastry

Café 52 cottage pie with organic spiced turkey and baked plums

Grilled squash with curried cauliflower, smoked Mull of Kintyre sauce and organic cranberries.

--

Winter vegetable selection with organic garden herbs and spices

Local new potatoes with holburn herbs and cranberries

Sweets £6

Winter pudding with apples, pears, plums and brambles (from our secret garden) -  
served with whisky syllabub.

Cloutie dumpling with drambuie custard

Raspberry and elderflower jelly with crème fraîche ice cream and cardamom shortbread.

Chocolate meringues with chocolate and chestnut sauce.

After dinner treats £3.75

Coffee/tea with Mrs B's fabulous petit four selection -

Cranberry and port chocolate truffles; Chocolate Florentines; Cardamom shortbread

