

***A warm welcome to Udney, we aim to offer you a relaxing & enjoyable meal experience.***

***Friday and Saturday 1800 to 2100***

***~~~ TO START ~~~***

***Taste of Eat on the Green***

***Pea and mint soup, salmon roulade, braised beef and haggis kofta, duck breast and celeriac slaw***

***Kofta***

***Haggis and beef kofta, coriander yoghurt & pickled mango***

***Soup***

***Pea and mint soup, parmesan choux buns and truffle oil***

***Duck***

***Marinated duck breast, apples, horseradish salad, ruby port wine***

***Salmon***

***Cold smoked salmon, gin, saffron and dill pancakes, golden beetroots***

***~~~ TO REFRESH ~~~***

## ***Refreshing Sorbet***

**~~~ TO FOLLOW ~~~**

### ***Beef***

***Chargrilled fillet of Aberdeen Angus Scotch Beef, roasted shallot, mushroom and spinach, triple cooked chips, natural jus***

### ***Duck***

***Confit duck leg, pak choy and ginger, sweet potato puree, sticky red onion and chilli marmalade, roasted carrot, sherry and thyme jus***

### ***Fish***

***Steamed lemon sole fillets, ratatouille vegetable, chargrilled potatoes, kale and garlic***

### ***Eat on the Greens***

***Butternut squash and aubergine risotto, red onion and goat's cheese puff pastry, ratatouille vegetable, sweet potato puree***

### ***Chicken***

***Baked escalope of chicken, pesto, roast squash and aubergine risotto, roast tomato fondue***

**~~~ TO FINISH ~~~**

## ***Taste Of Eat On the Green***

*Chocolate torte, lemon posset, sticky toffee pudding and vanilla ice cream*

### ***Sponge***

*Sticky toffee pudding, vanilla ice cream*

### ***Cheesecake***

*Lemon & ginger cheesecake, mandarin sorbet*

### ***Chocolate***

*Chocolate ganache brownie, orange and passion fruit*

## ***Connoisseur's Cheese Slate***

***~~~ THE CHEESE SLATE ~~~***

***I have selected this cheese board personally for your enjoyment.  
Sourced from the well-respected Scottish Cheese Monger Iain J.  
Mellis, I really do hope you enjoy them.***

### ***Smoked Appleton***

***Smoked cow cheddar has all the nuttiness and richness of flavour  
of a great cheddar cheese***

### ***Isle of Mull***

***A hearty, full-flavoured Scottish cheddar-style cheese, Isle of Mull has flavours that range from upfront, Silagey and boozy to rich, savoury and mellow.***

### ***Glava Brie***

***Chalky centre becomes silky and it is at its best when the texture inside has become soft and luscious.***

### ***Murcia Al Vino***

***It has a burgundy color rind from being soaked in local red wine. Rich in content, fine and creamy, fruity with an elegant flavor of goat's milk it's an absolute outstanding cheese inside and outside of Spain.***

### ***Blue Stilton***

***Blue stilton known for its characteristic strong smell and taste***

***Cheese board accompaniments; candied nuts, red onion chutney, grapes, quince, damson & plum chutney as well as oat cakes & crackers.***

***£59.00 per person***

***set 4 course – inclusive of canapés, freshly baked bread, four courses, tea/coffee & petit fours.***

***This menu is provided as a sample only and is subject to change without notice.***