

Easter 2019

Join us this Easter at the **Milton Brasserie**, where our Head Chef Duncan McBain, has created this wonderful menu of fresh local ingredients.

SUNDAY 21ST APRIL 2019

Reservations being taken now between 12pm - 5pm.

£32.50 per person

• STARTERS •

PORK

Slow Braised Belly of Pork, Crispy Crackling, Creamed Apples, Garlic Puree, Port Jus

SOUP

Cream of Tomato & Basil Soup, Garlic Croutons, Homebaked Bread

TARTE

Beetroot & Red Onion Tarte Tatin, Rocket & Shaved Parmesan Salad, Toasted Walnuts, Dijon Mustard & Honey Dressing

SALMON

Smoked Salmon Terrine, Pickled Cucumber & Radishes, Blue Cheese Oatcakes, Lemon & Dill Dressing

• MAINS •

BEEF

Roast Striploin of Beef, Yorkshire Pudding, Roast Potatoes, Mixed Vegetables,

COD

Balsamic Soaked Cod, Dill & Leek Crushed Potatoes,

CHICKEN

Herb Marinated Chicken Supreme, Fondant Potato, Spiced Carrot Puree, Baby Vegetables,

RISOTTO

Courgette, Rosemary & Grana Padano Creamed Risotto, Courgette Crisps,

• DESSERT •

CHEESECAKE

Raspberry Ripple Cheesecake, Mint Infused White Rum Pastels,

PEAR

Vanilla Poached Pear, Calvados Gel, Pistachio & Nougatine Tuile, Mascarpone Ice Cream

PANNACOTTA


Milk Chocolate & Hazelnut Pannacotta, Frangelico, Candied Hazelnuts, Salted Caramel Popcorn, Lemon

CHEESE

A Selection of 'Devenick Dairy' Scottish Cheese, Chutney, Grapes, 'Devenick Dairy' Oatcakes

TEA & COFFEE

Homemade Shortbread

Where possible, we always try to source all our ingredients locally.  = Vegetarian


MILTON
BRASSERIE
LUNCH • COFFEE • YOU