



# DABTON HOUSE

1820

## BUFFET MENU OPTIONS

### SALADS

- Grilled Baby Gem and Peach Salad with Whipped Goats Cheese
- Oriental Crispy Duck and Noodle Salad
- Harissa Salmon and Super Grain Salad with Chilli and Mint Dressing
- Chorizo, Beetroot and Couscous Salad
- Hot Smoked Mackerel Salad with Celeriac, Apple and Walnuts
- Salmon Niçoise Salad
- Blackened Cajun Spiced Steak Salad
- Smokey Ancho Chilli Prawn Salad with Blackened Corn
- Roast Chicken with Mustardy Lentil Salad
- Summer Green Salad with Lemon and Herb Dressing

### SOUPS

- Roasted Butternut with Cardamon Yoghurt
- Cauliflower Velouté with Shallot Bhaji
- Roast Tomato and Rosemary
- Potato and Rose Garlic with Chive Oil
- Cauliflower, Apple and Celery Velouté with Crumbled Blue Cheese and Walnuts
- French Onion Soup with Parmesan Croutons
- Scotch Broth with Smoked Ham Hock
- Spiced Parsnip with Parsnip Crisps
- Garden Pea and Pesto Velouté
- Thai Spiced Sweet Potato and Coconut Soup
- Minestrone with Pecorino
- Roasted Chestnut Mushroom, Parmesan and Truffle Velouté
- Oriental Noodle Broth
- Broccoli Velouté with Blue Cheese



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## COLD DISHES

Rare Roasted Fillet of Beef on Rocket and Watercress with Horseradish  
Cream

Smoked Chicken with Peaches, Chili, and Peanuts

Carpaccio of Ayrshire Lamb with Butternut and a Blackberry Dressing  
Platter of assorted Charcuterie meats

Ras el Hanout Spiced Fillet of Borders Beef with a Pomegranate and  
Lime Dressing

Side of Scottish Salmon Poached in Miso on Sesame Bok Choi

Cod Niçoise with Fine Beans and Olives and Saffron Aioli

Roasted Local Beetroot and Butternut, Loch Arthur Goats Cheese,  
Pickled RedCabbage and Crispy Shallots

Cold Sliced Turkey Breast with an Orange and Cranberry Chutney

Sliced Honey Roasted ham with Mustard Apricots and Orange  
Vinaigrette

## HOT DISHES

Chicken Jalfrezi with Peppers, Onions and Naan bread Croutons

Lamb Tagine topped with Apricots and Toasted Almonds

Glazed Pork Belly Cubes with Apple and Celeriac Salad

Beef Stroganoff with Dijon Mustard, Paprika and Soured Cream

Smoked Haddock and Leek Quiche Topped with Quails Eggs

Cod with Mussels and Chorizo in a Tomato and Fennel Broth

Onion, Fig and Goats Cheese Tart

Kilnford Farm Sausage Hot Pot with Carrots and Onions

Curried Cauliflower and Apple Samosas with Raita Dip



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## **COLD ACCOMPANIMENTS**

New Potato Salad with Grain Mustard Dressing  
Mixed Baby Leaf Salad with Vinaigrette  
Pesto Penne Pasta Salad with Lemon Dressing  
Beetroot and Apple Salad with a Walnut and Cider Vinaigrette  
Heritage Tomato Salad with Tapenade and Fresh Basil  
Halloumi with Griddled Vegetables  
Kale, Pea Shoot, Red Cabbage and Peanut Slaw

## **HOT ACCOMPANIMENTS**

Peas 'a la' Francais with Baby Gem, Bacon and Shallots  
Polenta Coated Sweet Potato Wedges  
Basmati Rice Studded with Pistachios, Pomegranate, Sultanas and  
Coriander  
Warm Ayrshire News with Lemon and Herb Butter  
Medley of Greens with Shallot and Sherry Vinegar Dressing  
Asparagus and Broad Beans with Mushroom Ketchup and Pea Shoots  
Potato, Celeriac and Garlic Mash  
Barbecue Flavored Roast Whole Cauliflower

## **DESSERTS**

BBQ Banana and Rum Caramel Trifle  
Blackened Pineapple with caramel Sauce and Vanilla Ice Cream  
Ice Cream Cones with Sauces  
Summer Fruit Pavlova  
Individual Roasted Peach Baked Alaska  
Toasted Strawberry and Marshmallow Kebabs Drizzled with Chocolate  
Dark Chocolate Pots Topped with Whisky Cream and Caramel  
Toffee Apple Cake with an Apple and Ginger Cream