

Inspire's *Shine Ball*

Saturday 15th September 2018

Culinary Extravaganza
Celebrating Scotland's Finest and 10 Years!

Selection of Deluxe Canapés

Menu

Duck from Dumfries

Delice of Confit Duck & Parfait with Caramelised Kumquats & Orange

Grown in the Clyde Valley

Lightly Spiced Sun Blushed Tomato Consommé
with Whipped Inverloch Goat's Cheese Bruschetta

A Little Taste of Arbroath

Warm Brandade of Arbroath Smokies with Pan Roasted Scallop,
Creamed Leeks & Smokey Essence

Sea Bass with West Coast Langoustine

Provençale Vegetable Tart & Roast Red Pepper Dressing

Perthshire Drummond Pear

Pear Sorbet with Pear Purée

Compression of Bachelor's Farm Pork & Yorkes' Black Pudding

Celeriac & Apple Slaw Quince & Jaggy Thistle Sauce

Loin of Roe Deer with Achiltibuie Cured Ham

Beetroot, Parsnip & Elderflower Infused Jus

Lemon & Meringue Refresher

Refreshing Lemon Curd & Yoghurt Panna Cotta with Citrus Meringue

Fillet of Dry Aged Scotch Beef with its own Stovie Cake

Foraged Girolles, Carrot Solferino, Broad Beans & Cairn O'Mhor Sauce

Trio of Carse of Gowrie Raspberries

Drambuie Macerated, Light Mousse & Purée of Gowrie Raspberries

Nessie Wi' Dainties

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Vegetarian Menu

Macedoine of Seasonal Melon
with Lime Sorbet & Passion Fruit

Lightly Spiced Sun Blushed Tomato Consommé
with Whipped Inverloch Goat's Cheese Bruschetta

Forest Mushroom Risotto Cake
with Jerusalem Artichoke Purée and Red Wine & Port Syrup

Roasted Beetroot
with Pearl Cous Cous, Spiced Beetroot Gel & Charred Baby Gems

Perthshire Drummond Pear
Pear Sorbet with Pear Purée

Twice Baked Mature Isle of Arran Truckle Soufflé
with Grape & Rocket Salad

Aubergine Roll
with Charred Vegetables & Moroccan Spiced Lentils

Lemon & Meringue Refresher
Refreshing Lemon Curd & Yoghurt Panna Cotta with Citrus Meringue

Korean Vegetable & Chick Pea Bapsang
with Kimchi Rice, Crushed Poppadom & Fresh Mango

Trio of Carse of Gowrie Raspberries
Drambuie Macerated, Light Mousse & Purée of Gowrie Raspberries

Nessie Wi' Dainties