

CASINO  
ROYALE  
*7*



# *Chef Martin Wishart*

It is with great pleasure that as part of our fundraising Casino Royale extravaganza, tonight's menu has been created and prepared by Martin Wishart and his dedicated team.

Scotland's Michelin starred chef Martin Wishart, has trained under renowned chefs including Albert Roux, Michel Roux Jr, Marco Pierre White, Nick Nairn, John Burton-Race, Marc Meneau and Charlie Trotter.

In preparation of tonight's menu Martin has selected the finest, freshest seasonal ingredients available, helping to uncover a feast of flavour and a dining experience for your pleasure.

To complement this evening's dining, the wines have been carefully selected and provided by Zubair Mohamed of Raeburn Fines Wines.





# *Jerusalem Artichoke Velouté*

LANGOUSTINE, CHESTNUT PURÉE

Jerusalem Artichokes, seasonal winter vegetables have a beautiful slightly nutty flavour, served with creel caught langoustine from the West coast of Scotland and served with a purée of fresh winter chestnuts, finished with Champagne.

# *Presse of Foie Gras & Smoked Orkney Ham*

QUINCE PURÉE, RIESLING JELLY AND CRISP RYE BREAD

Duck Foie Gras from Les Landes in France has been cured with Armagnac, Madeira & seasoning. The quince, with a similar flavour to apple or pear is poached and puréed, a great companion to Foie Gras.





# *Roast Loin of Dornoch Lamb*

HERB CRUST, PUY LENTILS AND CANDIED BEETROOT

Lamb from Dornoch, North East of Scotland, pan roasted and topped with a rich herb crust, made with herbs, fresh bread crumbs and Gruyère cheese.

The lentil garnish from Puy, a small town in the South West of France and served with a selection of beets from Phantassie farm, a small organic producer in East Linton.

# *Chocolate & Praline Galette*

EXOTIC FRUIT SORBET

Dark bitter chocolate with a cocoa content of 64% has been used to make this indulgent mousse.

Mixed with a caramelized sugar and almond praline.

The sorbet is made with passion fruit, mango and banana, bringing contrast to the richness of the chocolate and to cleanse the palate. A great contrast in textures and flavours.



WINES



## *Champagne*

NV CHAMPAGNE BRUT BLANC DE BLANCS GRAND CRU,  
Lilbert et Fils, Cramant, France

## *White Wine*

2006 TOCAI FRIULANO “VIGNA DEL LAURO”,  
Fabio Coser, Cormons, Friuli, Italy

## *Red Wine*

2003 “TERROS” DO MONTSANT,  
La Cova dels Vins, Falset, Spain

## *Sweet Vin Doux Naturel Rouge*

MAURY SOLERA 1928 SPECIAL CASK NUMBER 872,  
Vignerons de Maury, Maury, France



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