



# Dinner

at Bell & Felix

Monday 31<sup>st</sup> 2018

## Glass of Fizz on arrival

**to start** Seared Scallops smoked pancetta with apple and parsnip puree.  
Warm Mini Game Pie with mustard sauce.  
Honey Roast Carrot and Beetroot salad with parsnip crisp and vinaigrette dressing.  
Homemade Soup of the day served with Bell & Felix fresh bread.

**Mains** Duo of Duck; seared breast, confit leg bon bon, beetroot puree, wilted spinach, asparagus with a veal reduction.  
Corn Fed Chicken Breast with lemon and asparagus risotto in a creamy white wine and garlic sauce.  
Sweet Potato and Roast Red Pepper Tart with mozzarella, wilted greens and crispy leeks.  
Pan Fried Sea Bass Fillet with roast baby potatoes, chorizo, rocket and herb oil.

**Dessert** Warm **Chocolate & Orange Brownie** with berry compote and creme anglaise.  
Rich and dark **Sticky Toffee Pudding** with salted caramel sauce and double vanilla ice cream.  
Homemade **White Chocolate and Raspberry Cheesecake** with chocolate swirl and candied lemon.  
Selection of Scottish Cheese, homemade chutney & Scottish oatcakes.