



Giovanni Nunziata

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SCOTLAND MENU OPTIONS

Starters

- *Cullen skink soup*
- *Haggis, potato mash, dried carrots, Scotch whiskey sauce*
- *Pan cooked langoustines served with roast garlic butter*
- *Scottish smoked salmon, homemade oatcakes, homemade butter and chives*
- *Venison slow cooked stew with root vegetables*

Main courses

- *Aberdeen Angus beef fillet, parnip mash and crisps, spinach, beef jus*
- *Scallops, baked in their shell and served with a creamy white wine and herbs sauce*
- *Herb crusted salmon fillet, dill sauce, creamy potato mash, watercress*
- *Black pudding Scotch egg, crispy salad, rosemary mayonnaise*
- *Cauliflower and cheddar casserole*

Desserts

- *Cranachan (raspberry and cream based dessert)*
- *Shortbread cake with homemade whiskey custard*
- *Dundee cake with Scotch whiskey salted caramel*