

Mother's Day - City Café

You are welcome to return to the buffet as often as you like.

FROM THE BUFFET

Classic Waldorf Salad, granny smith apples, walnuts and chicory (v)

Marinated Moroccan Salad, grated carrots, soaked sultana's, couscous and coriander (v)

Salad of Caprice, sliced plum tomatoes, torn buffalo mozzarella, orange segments and basil (v)

Greek Salad with oak aged feta, black olives and soft herbs (v)

Salad of Poached Baby Jersey Potatoes, green beans and shallots (v)

Caesar Salad, cos lettuce, anchovies, baked garlic croutons, shaved pecorino, caesar dressing

Poached Organic Salmon with crème fraîche, smoked salmon and lemon

Spanish Charcuterie, with gherkins and baby onions

Baked Tart of Tomatoes, sweet onions and grated mull cheddar (v)

Crisp Mixed Leaves with a selection of dressings including; extra virgin olive oil and balsamic, blue cheese, classic Caesar and French

FROM THE CARVERY

Roast Rump of 28 day aged Scottish Beef, Yorkshire pudding and gravy

Roast Leg of Scottish Lamb, studded with garlic and rosemary, mint sauce

Salmon Couliac, stuffed spinach and wild mushrooms baked in brioche with parsley velouté

VEGETABLES all vegetables will be served family style on the table.

Steamed seasonal vegetables

Roast potatoes

New potatoes rolled in herbs

FROM THE KITCHEN/BRUNCH

Free-range 3 Egg Omelette, filling of your choice

French Toast or Pancakes with Maple Syrup and Bacon

Pea and Broad Bean Risotto with dolcelatte and pea shoots (v)

Smoked Scottish Salmon, brioche and scrambled eggs

Eggs Benedict

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DESSERTS

Classic Raspberry Trifle

Stem Ginger Crème Brulée, shortbread biscuits

Chocolate Marquis, orange compote

Apple and Blackberry Crumble, rosemary custard

Freshly Cut Seasonal Fruit Salad or whole fruit

Classic Treacle Tart

Selection of English and French Cheese, seasonal fruit chutney and nairn's oat cakes

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