

# HICKORY

## EAST LOTHIAN MENU



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### STARTERS

Pumpkin from Knowes Farm soup spiced with chilli topped with crushed sage walnuts

Thyme-infused Monaghan wild mushrooms layered on puff pastry tart surrounded with pickled beetroot salsa and micro herb salad

Findlays haggis bon bon set on white turnip puree topped with potato crisps and Glenkinchie whisky

### MAINS

Citrus and herb-cruste North Berwick haddock with garden pea puree and twice cooked pommes pont neuf

Cooked pink Gosford Farm lamb rump carved on a mint mash surrounded with chantenay carrots and pan jus

Dunbar wild boar sausages served with celeriac mash and topped with crispy leeks

### DESSERTS

Crème brûlée of Belhaven mixed fruits and mint made with Yester Farm dairy double cream topped with a nutty flavoured crisp and orange zest shortbread

Thistly Cross Cider-poached pear stuffed with pear-infused mascarpone resting on a berry coulis

Dark chocolate fondant made with Wheatrig flour and topped with vanilla clotted cream

For further information or to discuss this menu call a member of the team on 0131 273 5243 or e-mail [info@hickoryfood.co.uk](mailto:info@hickoryfood.co.uk)