

 **PLAYFAIR'S****BRITISH OPEN 2010  
SAMPLE DINNER MENU****3 COURSES £35.00****Pea veloute with king scallops****Chilled, crispy duck, noodle & coriander salad** with palm sugar salad dressing**Sauteed wild forest mushrooms topped with grilled goats cheese**, toasted pine kernels and sun blushed tomatoes**Courgette and summer herb soup with parmesan****Panfried rump of Scotch lamb**, garlic creamed potatoes, roasted root vegetables and a rich red wine and rosemary jus**Grilled 8oz (225g) sirloin steak** coated with a chilli and coriander butter, served with seasonal salad and buttered new potatoes**Baked Atlantic cod wrapped in Serrano ham** with lemon and tomato cous cous and roasted pepper salsa**Smoked haddock and king prawn bouillabaisse** served in a bread bowl**Pasta Puttanesca** - penne pasta in a rich tomato sauce with capers and olives, garnished with parmesan cheese and basil and served with garlic bread**Dark and white chocolate marquise** with hazelnut cream and tuille biscuit**Summer pudding stack** accompanied with fresh heather honey cream**Sticky toffee pudding** smothered with our own toffee sauce served with ice cream**Platter of Scottish cheese** and oatcakes