

Opus One

Mother's Day Lunch Menu

Chicken Liver Parfait
with toasted brioche and red onion jam

Home Cured Gravdax
with salad leaves, wholemeal Blinies and a honey crème fraiche

Baked Goats Cheese Soufflé
with pickled walnuts, parmesan tuilles and a herb leaf salad

Soup of the Day

Pan Roasted Fillet of Sea Bream
coated with a herb crust, with saffron risotto, confit of onions and a dill butter sauce

Pan Fried Breast of Corn Fed Chicken
with black pudding boudin, fondant potatoes, mustard cabbage and a chicken stock reduction

Roasted Sirloin of Beef with Yorkshire Pudding
with roast potatoes, roast vegetables and beef gravy

Baked Tartlet of Artichoke, Courgette and Tomatoes
with pesto sauce and salad leaves

Sticky Toffee Pudding
with vanilla ice cream and butterscotch sauce

Iced Hazelnut Parfait
with chocolate sorbet and vanilla cream

Burnt Lemon Cream
with shortbread biscuits

Selection of Scottish & Continental Cheeses
with grapes, apple & oatcakes

Tea or Coffee and Petit Fours

£29.50 per person



2 AA Rosette Restaurant



Eat Scotland Silver Award

Opus One at The New County Hotel
22-30 County Place, Perth, PH2 8EE Tel: 01738 623355 Fax: 01738 628969