

Opus One

Dinner Menu

Chicken Liver and Foie Gras Parfait
with red onion jam and toasted walnut brioche

Seared King Scallop
with vanilla risotto and a shellfish oil (£2.50 Supplement)

Seared Breast of Pigeon
with black pudding boudin, puy lentils and a roasted garlic jus

Baked Goats Cheese Soufflé
with beetroot puree, parmesan tuile and balsamic glaze

Soup of the Day

Fresh Market Fish of the Day

Roasted Crown of Poussin
with confit of leg, smoked bacon and pearl barley risotto, roast vegetables and a thyme reduction

Pan-Roasted Loin of Venison
with seared venison liver, braised red cabbage, puree of sweet potato and a shallot reduction

Sautéed Fillet of Beef
with an oxtail dumpling, spinach puree, celeriac & potato dauphinoise, and a veal jus (£3.50 Supplement)

Winter Vegetable 'Pot au Feu'

Sticky Toffee Pudding
with vanilla ice cream and butterscotch sauce

Tiramisu
with toasted panettone and a white chocolate sorbet

Chocolate Tart
with caramel ice cream and a praline wafer

Selection of Scottish & Continental Cheeses
with apple, grapes & oatcakes (£1.50 Supplement)



2 AA Rosette Restaurant

2 Courses £25.95
3 Courses £32.00

Tea or Coffee and Petit Fours £3.50



Eat Scotland Silver Award

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