

Opus One

Lunch 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)

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

Soup of the Day

Fresh Market Fish of the Day

Seared Venison Liver
with braised red cabbage, truffle potatoes, roasted shallot's and a rosemary jus

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

Winter Vegetable 'Pot au Feu'

Sticky Toffee Pudding
with vanilla ice cream and butterscotch sauce

Chocolate Tart
with a mascarpone sorbet

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

2 course lunch £18.50

3 course lunch £22.50

Tea or Coffee and Petit Fours £3.50



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