

# 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**

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**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'**

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**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**