

The Red House Country Hotel

Sample Evening Menu

Four Courses, Cafetiere Coffee & Chocolate Mint Cream~£26.50

~Starters~

~ Orkney Herring~

Orkney herring marinated in Madeira and served with a tomato salsa.

~Melon and Parma Ham~

Slices of melon and Parma ham served on mixed leaves with a basil and lime dressing.

~Mushroom and Leek Tartlet~

Pieces of mushroom and leek cooked in a savoury custard in a light pastry tartlet presented on a salad of mixed leaves.

~Chefs' Salad~

A salad of sliced apple and fennel with mixed leaves topped with a blue cheese and chive dressing.

~Goat's Cheese in Pastry ~


Goat's cheese wrapped in puff pastry, baked and served with parsley oil and balsamic syrup.

All starters are accompanied by freshly baked rolls.



~Soup or Sorbet~

A choice of freshly-made soup of the day or a refreshing fruit sorbet.



~ Main Courses~

~ Our Chefs' Dish of the Day~

Changed regularly to take advantage of seasonal produce.

~ Smoke-roasted Salmon~

Smoke-roasted salmon cutlet from the smokehouse at Achiltibuie gently cooked in vermouth and shallots, with a hint of cream added.

~Vegetarian Dish~.

Asparagus and cheese soufflé served with a mixed salad

~ Chump of Lamb~

Oven-baked chump of English lamb served with an aubergine puree and a thyme jus.

~Corn-fed Chicken~

Baked breast of corn-fed chicken served with a sweet chilli and red pepper sauce.

~Breast of Duck~

Oven-baked breast of duck served with an apple and caramel sauce.

~Venison Steak (£3.50 supplement)

Venison steak marinated in red wine and juniper berries, baked and served on a bed of wilted spinach with a potato cake and a red currant jus.

All main courses are served with a selection of seasonal vegetables.



~ Home-Made Puddings ~

A selection of wickedly delicious puddings

or

A selection of British cheeses served with biscuits, celery and grapes.



Cafetiere Coffee served with a chocolate mint cream.

