

Celebration Menu

3 courses and coffee £27.50

PLEASE CHOOSE ONE COURSE ONLY FROM EACH SECTION

STARTER

~Celeriac Soup~

Home-made soup served with grated parmesan cheese.

~Melon and Grape Terrine~

Melon and grape chilled in apple jelly and served with a fruit coulis.

~Smoked Trout Pate~

A refreshing pate made using trout fillets from the smokehouse at Achiltibuie blended with horseradish, cream cheese, lemon, black pepper and crème fraiche.

~Red House Mushrooms~

Button mushrooms simmered in white wine with shallots and topped with a herb crust.

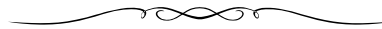
~Red Onion and Camembert Tart~

A pastry case filled with caramelised red onions topped with melted Camembert cheese served with mixed salad leaves.

~Cold-smoked Salmon~

(Supplement of £2.00 per person)

Cold-smoked salmon from the smokehouse at Achiltibuie, served with caramelised red onions.



INTERMEDIATE COURSE

(Optional Extra - £2.50 per person)

~ Sorbet ~

Choices available on request.

MAIN COURSE

~ Roast Rib of Beef ~

Tender local beef served with a wild mushroom and shallot relish and a Madeira sauce.

~Breast of Chicken ~

Baked breast of chicken filled with lime butter served with a tarragon crème fraiche sauce and accompanied by parmesan mashed potatoes and butternut squash.

~ Roast Leg of Lamb ~

Roast lemon peppered English lamb served with a minted red wine jus and baked potato cake.

~Breast of Guinea Fowl~

Breast of guinea fowl baked with Puy lentils, lardons and Marsala, accompanied by boulangere potatoes.

~Pan-fried Salmon ~

Pan-fried salmon served on a pea puree, topped with diced pancetta and a drizzle of minted oil.

~Vegetable Roulade~

Roasted vegetable roulade served with a pan-fried shallot and asparagus salad drizzled with a pesto vinaigrette.

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



DESSERTS

~Raspberry Cranachan~

A delicious combination of toasted oatmeal and whisky-enhanced cream with layers of fresh raspberries.

~Alan's Chocolate Cake~

A dark chocolate, mousse-like cake, served with fresh strawberries and crème fraiche.

~Orange and Almond Cake~

A light orange and almond cake served with tangy oranges

~Trio of Ice Creams~

A selection of local ice creams served with a home-made chocolate sauce

~Sticky Toffee Pudding~

A delicious baked sponge pudding with dates drenched in a sticky toffee sauce served with crème fraiche

~Vanilla Panacotta~

A light vanilla cream served with a compote of fruit

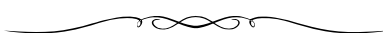


BISCUITS AND CHEESE

(Optional extra - £4.00 per person)

~ Biscuits and cheese ~

A selection of British cheeses served with assorted biscuits.



WINE TARIFF

We offer an extensive wine list, which should cater for most tastes. However, a few examples of our popular wines are listed below:

HOUSE WINE ~ medium white or red	£11.75
HOUSE CHAMPAGNE JOSE MICHEL	£29.00
POL ROGER CHAMPAGNE	£37.00
CREMANT DE BOURGOGNE	£21.50
CAVA ~ CONDE DE BONAVAL	£19.00

~ RECEPTION DRINKS ~

Selection of Sherry ~ Dry, Medium & Sweet	£2.05 per glass
Fruit Juice Alternative	£1.25 per glass
Buck's Fizz (Sparkling Wine)	£3.00 per glass
Buck's Fizz (Champagne)	£3.30 per glass
Pimm's No. 1	£3.45 per glass

ALL PRICES INCLUDE VAT @ 15% BUT ARE SUBJECT TO MARKET
FLUCTUATION

