

The Red House Country Hotel

Sample Evening Menu

Four Courses, Cafetiere Coffee & Chocolate Mint Cream~£28.00

~Starters~

~ Smoked Salmon Tartlet~

A pastry case filled with smoked salmon from the Smokehouse at Achiltibuie baked in an egg custard with lemon.

~Chef's Salad~

Warm goats' cheese served on rocket leaves and drizzled with Balsamic syrup,

~Melon and Grape Terrine~

Slices of melon and grape chilled in apple jelly served with a fruit coulis.

~Red House Mushrooms~

Button mushrooms, shallots and garlic simmered in white wine and crème fraiche with a crumb and parsley topping.

Smoked Duck

Smoked breast of duck from the Smokehouse at Achiltibuie served with an apple and raisin chutney.

All starters are served with freshly baked rolls.

~Soup or Sorbet~

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



~ Main Courses~

~ Our Chef's Dish of the Day~

Changed daily to take advantage of seasonal produce.

~ Supreme of Salmon~

Oven-baked supreme of salmon served on a minted pea puree topped with a drizzle of minted oil.

~Vegetarian Dish~.

A mushroom and cream cheese roulade served with a lightly spiced tomato sauce.

~ Lamb Shank~

Shank of lamb roasted on garlic and fresh rosemary served on a bed of magret cabbage with a red wine jus.

~Corn-fed Chicken~

Oven-baked breast of corn-fed chicken filled with sautéed leeks and Gruyere cheese.

~Medallions of Pork~

Pan-fried medallions of pork served on an aubergine and mixed pepper puree with a star anise and cider sauce.

~Fillet of Beef (£3.50 supplement)~

Grilled prime fillet of beef served with a pink peppercorn and brandy meat glaze served with home-made chunky chips.

All main courses are served with a selection of 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 crisp.

