

ARDANAISEIG HOTEL

DINNER MENU – OPTION 1

£50.00

* * * * *

**RAVIOLI OF SMOKED HADDOCK,
MEUX MUSTARD SAUCE AND CRISPY LEEK**

*

**HERB CRUSTED SADDLE OF LAMB,
PROVENÇALE VEGETABLES,
JUS OF HERBS**

*

**BAKED VANILLA CUSTARD
WITH BERRIES AND RASPBERRY COULIS**

* * * * *

DINNER MENU – OPTION 2

£60.00

* * * * *

**PAN-FRIED SEABASS
WITH SPINACH, SCALLOPS AND SAUCE VIERGE**

*

**FILLET OF ABERDEEN ANGUS,
POTATO PUREE, WILD MUSHROOMS, PANCETTA,
GLAZED SHALLOTS AND RED WINE JUS**

****SUPPLEMENT £10.00 INCLUDED***

*

**GLAZED LEMON TART
WITH RASPBERRY AND CHERRY COMPOTE**

* * * * *

CHEF DE CUISINE
GARY GOLDIE

ARDANAISEIG HOTEL

DINNER MENU – OPTION 3

£50.00

* * * * *

**PARFAIT OF CHICKEN LIVERS AND FOIE GRAS
WITH FIG CHUTNEY AND TOASTED BRIOCHE**

*

**PAN-FRIED SEABASS AND SCALLOPS
WITH WILTED SPINACH AND
SAUCE VIERGE**

*

**PEACH SABLE
WITH AMARETTO ICE-CREAM AND RASPBERRIES**

* * * * *

DINNER MENU – OPTION 4

£50.00

* * * * *

**VELOUTE OF COURGETTE
WITH TAPENADE AND CROUTONS**

*

**PAN-FRIED HALIBUT,
SAUTÉED LANGOUSTINES, WILTED SPINACH,
BABY LEEK, SHELLFISH ESSENCE**

*

**STICKY TOFFEE PUDDING
WITH BUTTERSCOTCH SAUCE AND VANILLA ICE-CREAM**

* * * * *

CHEF DE CUISINE
GARY GOLDIE

ARDANAISEIG HOTEL

DINNER MENU – OPTION 5

£50.00

**INVERAWE SMOKED TROUT,
POTATO SALAD, TROUT CAVIAR
AND HERB OIL**

*

**SADDLE OF VENISON,
CELERIAC PUREE, CARAMELISED VEGETABLES,
GLAZED PEAR AND BEETROOT**

*

**DARK CHOCOLATE TART
WITH CHANTILLY CREAM**

VEGETARIAN DINNER MENU – OPTION 6

£50.00

**GOATS CHEESE, POTATO AND TRUFFLE TERRINE
WITH PEPPER RELISH AND TOASTED BRIOCHE**

*

**VEGETABLE TAGLIATELLE
GLAZED WITH BRIE AND AVOCADO**

*

SAME DESSERT AS MAIN MENU

VEGETARIAN DINNER MENU – OPTION 7

£50.00

**TOMATO AND BASIL TART
WITH PESTO**

*

**MILLE FILLE OF WILD MUSHROOMS AND ARTICHOKES
WITH BABY VEGETABLES**

*

SAME DESSERT AS MAIN MENU

CHEF DE CUISINE
GARY GOLDIE