

ARDANAISEIG HOTEL

SAMPLE MENU 1

£50.00

**VELOUTE OF JERUSALEM ARTICHOKE
AND ALMOND**

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**PAN-ROASTED HALIBUT
WITH SPINACH, CARROT PUREE,
WILD MUSHROOMS AND MUSCAT SAUCE**

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**BREAST OF MALLARD DUCK
WITH CONFIT OF LEG PITHIVIER, GRELOT ONIONS,
SALSIFY AND FOIE GRAS SAUCE**

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**TERRINE OF RUSSET APPLES
WITH PRUNE AND HONEY CAKE
AND VANILLA ICE CREAM**

OR

**PLATED SCOTTISH CHEESE
WITH HOMEMADE OATCAKES**

COFFEE AND CONFECTION

CHEF DE CUISINE
GARY GOLDIE

ARDANAISEIG HOTEL

SAMPLE MENU 2

£50.00

**VELOUTE OF SCOTTISH ASPARAGUS
WITH SMOKED TROUT
AND CAVIAR CHANTILLY**

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**SAUTÉED LANGOUSTINES
WITH TORTELLINI OF CLAW, PUY LENTILS
AND SHELLFISH ESSENCE**

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**FILLET OF SCOTCH ABERDEEN ANGUS BEEF
WITH POTATO PUREE, ROASTED ARTICHOKES, PANCETTA,
GLAZED SHALLOTS AND RED WINE JUS**

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**TERRINE OF SCOTTISH STRAWBERRIES AND COCONUT
WITH STRAWBERRY SORBET**

OR

**PLATED SCOTTISH CHEESE
WITH HOMEMADE OATCAKES**

COFFEE AND CONFECTION

CHEF DE CUISINE
GARY GOLDIE

ARDANAISEIG HOTEL

SAMPLE MENU 3

£50.00

**POTATO AND WATERCRESS SOUP
WITH POACHED QUAIL EGGS**

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**TERRINE OF OXTAIL
WITH HORSERADISH CREAM**

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**PAN-ROASTED JOHN DORY
WITH A DEEP FRIED SCALLOP RAVIOLI, PURPLE CARROT PUREE,
PAK CHOI AND SAUTERNES SAUCE**

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**FROMAGE FRAIS PANACOTTA
WITH MARINATED RHUBARB AND ALMOND FILO**

OR

**PLATED SCOTTISH CHEESE
WITH HOMEMADE OATCAKES**

COFFEE AND CONFECTION

CHEF DE CUISINE
GARY GOLDIE