

**ARDANAISEIG HOTEL**

**CHEF'S SET LUNCH MENU SAMPLE 1**

**£30**

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**SEARED HAND DIVED OBAN SCALLOPS "GRENOBLOISE"**

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**FILLET OF SCOTCH ABERDEEN ANGUS BEEF  
WITH A TORTELLINI OF OXTAIL, SHALLOT PUREE,  
ROASTED SALSIFY AND HORSERADISH FOAM**

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**PRUNE AND ARMAGNAC SOUFFLÉ  
SERVED WITH ARMAGNAC ANGLAISE**

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CHEF DE CUISINE  
GARY GOLDIE

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**INCLUDING A GLASS OF WINE**

**ARDANAISEIG HOTEL**

**CHEF'S SET LUNCH MENU SAMPLE 2**

**£30**

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**PAN-ROASTED HALIBUT  
WITH SPINACH, FRESH PEAS AND SWEET CICELY SAUCE**

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**SADDLE OF ROE DEER  
WITH RED ONION CONFIT, CELERIAC PUREE, ROAST POTATOES  
AND JUNIPER ESSENCE**

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**FROMAGE FRAIS PANACOTTA  
WITH MARINATED RHUBARB**

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CHEF DE CUISINE  
GARY GOLDIE

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**INCLUDING A GLASS OF WINE**

**ARDANAISEIG HOTEL**

**CHEF'S SET LUNCH MENU SAMPLE 3**  
**£30**

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**WILD SEA-TROUT**  
**WITH SUMMER TRUFFLE, ASPARAGUS AND**  
**HOLLANDAISE SAUCE**

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**FILLET OF SCOTCH ABERDEEN ANGUS**  
**WITH SAUTÉED ARTICHOKEs, POTATO PUREE, SPINACH,**  
**PANCETTA AND RED WINE JUS**

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**GLAZED LEMON TART**  
**WITH CRÈME FRAICHE SORBET**

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CHEF DE CUISINE  
GARY GOLDIE

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**INCLUDING A GLASS OF WINE**