



## Knockendarroch House Hotel



*Canapés in the Lounge*

### Starters

*Cream of Fennel, potato and roast garlic soup*

*Oak smoked Inverawe Salmon, Salmon and herb mousse, micro leaf salad and a roast lemon dressing*

*Baked Goats' cheese brûlée, melba toast, red pepper and tomato relish and dressed rocket leaves*



### Main Courses

*Fresh fillet of Sea Bream, scallop ravioli, saffron potatoes, baby spinach, sauté leeks and carrots and an Avruga caviar sauce*

*Sauté breast of Guinea Fowl, tarragon sausage, fondant potatoes, buttered savoy, honey roast carrots and a mushroom velouté*

*Twice baked spinach, mushroom and parmesan soufflé, fondant potatoes, fine ratatouille and pesto cream*

*Prime loin of Perthshire Lamb, braised shoulder, dauphinoise potatoes, parsnip puree, baby spinach and red wine and rosemary sauce*



### Desserts

*Warm chocolate fondant, homemade white chocolate ice cream and an orange anglaise*

*Drambuie panna cotta, orange salad, cinnamon cookie and raspberry coulis*

*Pavlova topped with farm cream and autumn berry compote*

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### Scottish Cheese Plate

*Dunsyre Blue, Morangie Brie and Mull of Kintyre Cheddar with crisp oatcakes, grapes and our own apple chutney (£2.90 supplement)*

*Complement your Cheese with a Glass of Late Bottled Vintage Port ~ £4.60 50cl*



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*Freshly ground coffee and Petit Fours*

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*Speciality coffees ~ £2.50*

*Liqueur coffees ~ £4.65*