



KNOCKENDARROCH
hotel & restaurant

Saturday 17th February 2018

Canapés in the lounge

Carpaccio of Highland venison

beetroot, pumpkin seeds, pear relish, horseradish dressing

Goats' cheese and red onion marmalade filo parcel

rocket and parmesan salad, balsamic, walnut dressing

Garden pea, kale and mint soup

served with a nutmeg crème fraîche and chives

Seared west coast scallops

smoked bacon mash, cauliflower purée, sun-blushed tomato salsa, saffron velouté

Supreme of guinea fowl

pommes dauphinoise, parsnip purée, baby spinach, broad beans, smoked paprika glaze

Fillet of Scrabster hake

saffron confit potatoes, asparagus, radish, samphire, king prawns, beurre blanc

Housemade potato gnocchi

chargrilled aubergine, courgette, red pepper, basil oil

Braised feather blade of Highland beef

wholegrain mustard mash, carrot purée, tenderstem broccoli, shallots, tarragon jus

Chilled rhubarb consommé

white chocolate and cardamom bavaois, blood orange, blueberries

Warm sticky date pudding

salted butterscotch sauce, vanilla ice cream

Dark chocolate and Edradour malt whisky fondant (Please allow an extra 10 minutes)

chocolate paint, morello cherries, pecan nut ice cream

Selection of Scottish cheese

fig salami, grapes, apple, housemade biscuits and oatcakes

Coffee and Knockendarroch tablet in the lounge

Please let a member of staff know if you have a food allergy and we can advise accordingly.