



**KNOCKENDARROCH**  
hotel & restaurant

Sunday 18<sup>th</sup> October 2015

Canapés in the lounge

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**Breast of Highland grouse**

rosemary rosti, parsnip purée, poached pear, juniper jus

**Open salad of chargrilled asparagus and halloumi cheese**

sweet potato, dukkah, balsamic and walnut glaze

**Jerusalem artichoke soup**

served with a nutmeg crème fraîche

**Beetroot cured salmon gravlax**

pickled cucumber, fennel, baby capers, horseradish dressing

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**Tenderloin of pork**

pommes dauphinoise, white onion purée, glazed apples, peas, thyme glaze

**Fillet of sea bream**

Niçoise style salad, crab beignets, pak choi, lime beurre blanc

**Roasted aubergine and courgette feuille de brick parcel**

sun blushed tomatoes, goats' cheese, basil oil

**Loin of Perthshire lamb**

herb mash, celeriac purée, haggis samosa, tenderstem broccoli, rosemary jus

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**Poached Santa Rosa plums**

vanilla bean parfait, raspberry coulis, granola

**Dark chocolate and orange crème brûlée**

hazelnut sablé biscuits, apricot sorbet

**Warm Scottish border tart**

raspberry coulis, pistachio crumbs, vanilla bean ice cream

**Selection of Scottish cheese**

fig salami, grapes, apple, house made biscuits and oatcakes

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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.