

***Craigsanquhar House Hotel***

***Dinner Menu***

*Country Style Vegetable Soup with Pistou and a Freshly Baked Roll*

*Octopus, Pea and Red Wine Stew and Crusty Bread*

*Carpaccio of Beef with Fresh Parmesan and Salad Leaves*

*Wild Mushroom and Sage Tartlet with a Tomato Salad*

*St Andrews Bay Crab and Ginger Dumplings with Seared Scallop,  
Lemon and Thyme Ginger Sauce*

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*Fillet of Beef with a Fricassée of Vegetables, Grilled Potatoes and Port Jus*

*Grilled Fillets of Plaice on a Leek, Bacon and Mint Compote, Sauté Potatoes and  
Beaujolais Reduction*

*Seared Corn fed Chicken Breast on Spring Onion and Smoked Bacon Mash,  
Asparagus Tips and Café au Lait*

*Steamed Halibut with Potato Cake, Cucumber and Vine Tomato and Caviar  
and Dill Velouté*

*Loin of Venison Wellington with Chestnut Stuffing, Fondant Potato, Baby Vegetables  
and Cranberry Jus*

*Roast Parsnip and Chestnut Crumble on Bubble and Squeak, Beurre Blanc Cream*

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*Warm Chocolate Pudding with Cherry Kirsch Compote, White Chocolate & Vanilla  
Ice Cream and Chocolate Sauce  
(15 minute preparation time)*

*Poached Baby Pears in Red Wine Syrup with Blackcurrant Parfait*

*Cointreau Bread and Butter Pudding with Vanilla Anglaise*

*Mango Pavlova with Clotted Cream and Mango Coulis*

*A Selection of Four Cheeses and Biscuits*

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*Freshly Ground Coffee or Tea with Petits Fours*

***£34.95 per person***