

BESPOKE MENU

2

Create Your Own Bespoke Menu
Pricing On Request

Airds
Hotel

Bespoke Menu 2 – Starters Selection

Starters

CHOICE OF SOUP

Freshly Baked Bread

CHICKEN LIVER PÂTÉ

Red Onion Chutney, Micro Rocket, Sourdough Crisps

KING PRAWN OR CHICKEN CAESAR SALAD

Crisp Baby Gem Lettuce, Parmesan Shavings, Croutons, Classic Caesar Dressing

PRESSED GAME TERRINE

Homemade Piccalilli, Dressed Micro Salad, Sourdough Crisps

SMOKED SALMON ASSIETTE

Hot and Cold Smoked Salmon, Burnt Lemon, Brown Bread

BRAISED VENISON AND HAGGIS ROULADE

Whisky Cream

DUCK AND ORANGE TERRINE

Melba Toast, Dressed Salad

CHILLED MEDALLIONS OF MONKFISH

Mixed Seafood Cocktail, Piquillo Pepper Vinaigrette

LOCAL LOBSTER SALAD

Avocado, Smoked Salmon Tartar, Citrus Vinaigrette

TRIO OF CHILLED MELON

Parma Ham, Light Fruit Coulis

WARM TARTLET

Roasted Peppers, Caboc Cheese, Watercress Dressed, Balsamic Glaze

Intermediate or Sorbet Courses Available Upon Request

All dietary requirements will be catered for. Please inform your server prior to ordering.

Important Information: All our food is prepared in a kitchen where nuts, gluten & other known allergens may be present. While we take caution to prevent cross-contamination, all menu items are prepared in the same kitchen and may contain traces of allergens. If you have a food allergy or intolerance, please let us know, and we will guide you through the menu.

Bespoke Menu 2 – Main Selection

Mains

CHICKEN ROULADE

Locally Caught Haggis, Creamed Potatoes, Broccoli Sprouts, Peppercorn Jus

MONKFISH MARINARA

Confit Potatoes, Tapenade Tuile

GRILLED FILLET STEAK

Potato Gratin, Asparagus Tips, Wild Mushroom Cream Sauce

CONFIT RACK OF SCOTCH LAMB

Herb Mashed Potatoes, Buttered Vegetables, Rich Red Wine Jus

PAN-SEARED HALIBUT FILLET

Wild Garlic Crushed Potatoes, Light Shellfish Broth

PETIT RATATOUILLE

Herb & Parmesan Crumble, Straw Potatoes, Crème Fraîche

NOISETTES OF PORK FILLET

Heritage Potatoes, Roasted Shallots, Sweet Pedro Ximénez Glaze

PAN-FRIED VENISON HAUNCH

Black Pudding Round, Dauphine Potato, Rich Jus

VEGAN MINTED PEA AND ASPARAGUS RISOTTO

Dressed Rocket, Vegan Style Feta Crumb

PAN-ROAST TURBOT

Seafood Risotto, Sauce Vierge

LOIN OF PAN-SEARED VENISON

Parsnip Crisps, Parsnip Purée, Creamed Potatoes, Wild Mushroom Jus

CHAR-GRILLED HALLOUMI STEAK

Roasted Mediterranean Vegetables, Rosemary Roast Potatoes

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Bespoke Menu 3 – Dessert Selection

Desserts

ETON MESS

Crushed Meringue, Fresh Berries, Whipped Cream

LOCAL BERRY & MERINGUE MILLE-FEUILLE

Sweet Cream, Strawberry Coulis

BANOFFEE CREAM PIE

Vanilla Ice Cream, Chocolate Shavings

BAKED APPLE

Dried Fruits, Rum, Oatmeal Crumble, Cinnamon Ice Cream

WARM STICKY TOFFEE PUDDING

Caramel Ice Cream, Treacle Sauce

BAKED VANILLA CHEESECAKE

Berry Coulis, Caramel Shards

TRIO OF CHOCOLATE DESSERTS

White Chocolate Soup, Milk Chocolate Mousse, Bitter Chocolate Sorbet

ZESTY LEMON TART

Berry Compote, Chantilly Cream

BAKED CHOCOLATE FONDANT

Vanilla Ice Cream, Rich Bitter Chocolate Anglaise

SELECTION OF LOCAL CHEESES

With Homemade Chutney & Crackers

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