

AILSAS CRAIG MENU

STARTERS

Chilled Parisienne of melon, with sorbet & berry coulis
Chilled orange & grapefruit segments in a rum syrup
Melon and tropical fruit cocktail in Malibu syrup, topped with sorbet
Terrine of smoked haddock and prawns, oatcakes and seasonal leaves
Terrine of chicken liver parfait, Cumberland sausage & herbed bread
Chicken, wild mushroom and asparagus terrine wrapped in Parma ham, oatcakes and plum chutney

SOUPS

Cream of vegetable
Cream of tomato
Leek & potato
French onion soup with cheese croutons
Minestrone Italienne
Farmhouse chicken & vegetable broth

MAINS

Fillet of sole in a light mushroom & chive sauce
Grilled rainbow trout with toasted almonds & lemon
Fillet of salmon in a white wine, tarragon & tomato cream
Roast loin of pork with an orange, honey & mustard glaze
Roast gigot of lamb with a brandy & peppercorn cream
Chicken stuffed with haggis and a whisky café au lait

DESSERTS

Individual Scotch trifle
Hot apple & cinnamon crumble with ice cream
Chilled Tia Maria & coffee mousse
Fresh fruit gateaux with whipped cream
Individual creme caramel with Grand Marnier cream
Meringue nest filled with fresh fruit & whipped cream