

## AILSA 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