

## ARRAN MENU

### STARTERS

Chilled Parisienne of melon, with sorbert & 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