

# Starters

## **Marinated Olives**

### **Terrine of Organic Chicken and Seasonal Mushrooms**

Thyme and Port Gel, Blue Cheese Bread

£5.95

### **Trio of Scottish Puddings**

Skirlie with Duxelle

Stornoway Black Pudding, Red Onion and Fyne Ale Marmalade,  
Herb Crusted Haggis, Parsnip and Vanilla Puree

£5.95

### **Seared Scallops**

Cauliflower Boxy, Curry Reduction

£6.95

### **Nage of Vegetables (V)**

with Herb Bouillon

£4.95

### **Pave of Roasted Pimentos (V)**

Waldorf Salad, Rocket Pistou, Parmesan Touille

£5.45

### **Tian of Highland Venison**

Slowly Braised Shoulder of Venison, Truffled Puy Lentil Fricassée,  
Foraged Berry and Herb Emulsion

£5.95

# Intermediate

## **Elderflower and Lemon Granita**

£3.95

## **Langoustine Bisque**

Saffron Rouille, Natural Oil

£4.95

## **Blackened Tiger Prawns**

Avocado Puree, Orange and Watercress Salad

£4.95

# Main Courses

## **Escabeche of Sea Bass and Surf Clams**

Crisp Pork, Vegetable Pickle  
£13.95

## **Pan Fried Gressingham Duck**

Roasted Vegetables, Lavender Reduction  
£15.95

## **Guinea Fowl Poche Grille**

Warm Nicoise Salad, Rosemary Jus  
£14.95

## **Gratin of Sweet Potatoes (V)**

Garlic Confit, Olive Tapenade, Herb Foam, Cherry Tomato Salad  
£12.95

## **Entrecôte of Beef**

Stornoway Black Pudding, Field Mushrooms,  
Pomme Fondant, Vegetable Casserole, Madeira Jus  
£21.95

## **Slow Braised Daube of Perthshire Pork**

Pomme Puree, Savoy Cabbage, Wild Mushrooms, Caraway and Raisin Reduction  
£12.95

## **Roast Fillet of Monkfish**

Pea Gnocchi, Celeriac Chips, Herb and Lime Butter  
£14.95

# Cheese & Port

**Choose from a Selection of Scottish Ripened Cheeses from the trolley**

Pickled Celery, Water Wafers, House Chutney, Home Baked Breads  
£6.95

With Port £8.95

# Desserts

## **Tarte au Chocolate**

Mascarpone Parfait, Hazelnut Snow  
£5.95

## **Trio of Apples**

Apple and Cinnamon Croustade, Apple Sorbet, Russet Beignets, Cider Syrup  
£5.95

## **Confection of Autumn Berries**

with Vanilla Panacota, Pimms Cocktail, Coriander  
£5.95

## **Heather Honey Bavarois**

Purple Figs, Spiced Pear Compote  
£5.95

## **“Chef’s Dessert of The Evening”**

At the Rosslea Hall Hotel we believe in Staff Training.  
Our apprentice chef’s from Clydebank College participating in Modern Apprenticeship  
Schemes and SVQs prepare these dishes from start to your plate.

We are open to comments and views.

Many Thanks

£4.95