

Kintyre Restaurant

Seasonal Table D'Hote Menu

Starters

Lightly Cured Scottish Salmon

Caviar, Cauliflower, Curry, Golden Raisins

Softshell Crab Pine Nut Satay

Coconut and Coriander

Burrata Cheese

Granola, Peaches and Honey

Confit Terrine

Kohlrabi and Parsley Slaw, Cherry, Candied Walnuts

Mixed Bean Cassoulet and Chorizo

Potato Wrapped Hen Egg, Celeriac Veloute

Mains

Biryani spiced Sea Bass

*Chana Masala, Cauliflower,
Pomegranate Yogurt*

Sirloin of Scotch Beef

*Caramelized Shallots,
Hand Picked Girvan Vegetables, Café de Paris
£5.00 Supplement*

Hazelnut Crusted Cod

Cider Braised Roscoff Onions, Saffron Potatoes, Tenderstem Broccoli

Cornfed Chicken

*Horseradish Pomme Puree, Onion Confit, Paris Brown,
Creamed Leeks*

Truffled Artichoke and Wild Mushroom Risotto

With sherry Beurre Noisette

Dessert

Classic Apple Tarte Tatin
Chilled Sauce Anglaise and Ice Cream

Verona Chocolate and Pistachio Sandwich
Fresh Cherries, Cherry Sorbet

Pina Colada
Slow Caramelized Pineapple, Coconut, Cheesecake Ice Cream

Glazed Salted Caramel Custard Tart
Spiced Ice Cream

Vanilla and Aged Balsamic Panna Cotta
Strawberry Consommé

Selection of British and Continental Cheeses
From the Trolley
Ask Waiting Staff for Details
May contain raw milk products
(£5.00 supplement)

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**Cafetiere of Freshly Ground Coffee or Tea,**  
**Served with Homemade Petit Fours**  
**(Please note that all other coffee types**  
**will be charged accordingly)**

**£24.95**