

Taychreggan Dinner Menu - April

Wine recommendations are printed below each dish with a suggestion for a glass followed by a suggestion for a bottle

Starters

Freshly made soup served with warm homemade bread rolls <i>“La Gitana” Manzanilla sherry</i>	£3.50
Smoked haddock, bacon & leek ramequin topped with toasted cheddar <i>Mitchell Watervale Riesling 2007/ A20 Alberino, Bodegas Castro Martin 2006</i>	£5.50
Parma ham & emmental pizza with micro herb salad <i>Macon-Lugny “Les Genievres” 2007/ Riesling Trimbach 2005</i>	£5.50
Chilled asparagus with a tomato & walnut oil dressing <i>Mitchell Watervale Riesling 2007/ Pinot Blanc Trimbach 2005</i>	£5.25
Craigellachie smoked salmon with quails eggs & beetroot chutney <i>Grove Mill Sauvignon Blanc 2008/ Vergelegen Sauvignon Blanc 2008</i>	£7.25
Duo of melon & elderflower sorbet <i>Torres Vina Esmeralda 2007/ Blue Slate Riesling, Dr Loosen 2007</i>	£4.75

Main Courses

Grilled breast of duckling with Morangie brie, cherry apples, fruit jelly sauce & fondant potato <i>Spier Signature Pinotage 2008/ Mitchell Peppertree Vineyard Shiraz 2005</i>	£16.50
Grilled whole lemon sole with tiny capers, brown butter & a salad on the side <i>Montes Classic Chardonnay 2008/ Torres Fransola Sauvignon Blanc 2005</i>	£14.50
Roast breast of chicken with Stornoway black pudding stuffing, served with fondant potato & chunky ratatouille <i>Jargon Pinot Noir 2007/ Vergelegen Reserve Chardonnay 2007</i>	£14.00
Baked aubergine with cous cous, honeyed vegetables & roasted baby potatoes <i>Vergelegen Mill Race Merlot/Cabernet 2005/ Torres Atrium Merlot 2006</i>	£12.50
Home hot smoked salmon with crispy salad, roasted new potatoes & crème fraiche with a hint of chilli oil <i>Grove Mill Sauvignon Blanc 2008/ Chablis 1er Cru Fourchaume Lamblin 2007</i>	£15.00
Honey-roast pork with roasted new potatoes, sunshine vegetables & spiced apple sauce <i>Mitchell Watervale Riesling 2007/ Gewurtztraminer Trimbach 2005</i>	£14.50
Roasted haddock fillet with prawns & langoustines in a creamy fish veloute served on mashed tatties with courgettes & pastry fleurons <i>Grove Mill Sauvignon Blanc 2008/ Vergelegen Sauvignon Blanc 2008</i>	£15.00

All beef & pork on this menu is Scotch “quality assured”, supplied by Scott Brothers Butchers of Dundee and sourced from farms in Angus, Fife and Perthshire

Lemon & rosemary marinated veal cutlet **£19.00**
served with flat cap, braised tomato, big chips & a mustard hollandaise
Jargon Pinot Noir 2007/ Cloudy Bay Sauvignon Blanc 2008

12oz (340g approx) sirloin steak cooked on the bone **£21.00**
served with flat cap, braised tomato, big chips & a mustard hollandaise
Gestos Malbec 2007/ Chateau Lagrezette 2001

Our chef has thought carefully to match the ingredients of each main course, and we believe each dish is complete. However if you would like to enhance your main course further, please do so using the following side orders:

new season's baby potatoes, freshly cut chunky fries,
panache of fresh vegetables, mixed salad, green salad, peppercorn sauce, dauphinoise potatoes

All side orders £1.75

Desserts

Iced dark chocolate terrine scented with Kahlua & served with white chocolate sauce

Glazed fruit tart with strawberry puree

Rhubarb Eve's pudding with gingery custard sauce

**Knickerbocker glory for grown-ups
(brandy basket, Luvians coconut ice cream,
fruits in schnapps with caramel & chilled custard sauces)**

All £4.75

Your choice of cheeses with savoury biscuits & quince jelly
2 cheeses - **£3.95** 3 cheeses - **£5.25** 4 cheeses - **£6.25**
Choose from: Strathdon Blue, Morangie Brie, Drumloch Cheddar
& Campbeltown Loch semi-soft

Enjoy your cheeses with a glass of Delaforce Fine Ruby Port for an extra £1.60

Luxury dairy ice cream - £1.50 per scoop

Please choose from the following flavours:
vanilla with vanilla pods, strawberry with strawberry pieces,
chocolate with chocolate curls, rum & raisin
caramel with caramel swirls & milk chocolate curls
Belgian white chocolate

We now change our dinner menu on a monthly basis – the next menu will begin in
Early May