

Craighaar Hotel – ARW Menu

Chicken, lime leaf, lemongrass and coconut soup served with fresh bread* and butter (*G/F bread available) **(GF)**

Roasted Cauliflower, potato and cumin soup served with fresh bread* and butter (G/F bread available) **(VG, G/F)**

Trio of melon drizzled with a lime and Scottish heather honey dressing **(V, G/F)**

Grilled Bruschetta with a trio of Heritage tomatoes, crumbled Feta cheese, topped with basil oil and served on gluten-free bread **(V, G/F)**

Creamy Seafood Pot with salmon, smoked haddock, mussels and prawns, bound in thermidor sauce, served with toasted gluten-free bread **(GF)**

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Sliced duck breast with a rich Pedro Jiminez sherry and Morello cherry sauce, served with a creamy leek and butter mash and roast parsnips **(GF)**

Supreme of chicken stuffed with a wild mushroom mousse served with Dauphinoise potatoes, sugar-snap peas and a white wine and tarragon sauce **(GF)**

Sweet potato and chickpea roast, served with roasted Mediterranean vegetables and sweetcorn custard **(VG, GF)**

Mussels, Leeks, Smoked Bacon and Cider served in a bowl with chunky sourdough bread (*GF bread also available – please specify) **(*GF)**

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Freshly-baked sticky toffee pudding, served with warm toffee sauce and vanilla ice-cream **(V)**

Vanilla yoghurt and Fresh Fig Tart served in a gluten-free fruit tart **(GF)**

Rhubarb and Amaretti crumble, served with coffee ice-cream **(V)**

Raspberry and gin cheesecake served with a vegan coconut ice-cream and a mango and pineapple salsa **(V, VG)**

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Tea/coffee served with fudge **(GF)**

V – Vegetarian

VG – Vegan

GF – Gluten free