KNOCKDERRY
COUNTRY HOUSE HOTEL

Two AA Rosette Award for
Culinary Excellence

Amuse Bouche

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To Start

Seared pigeon, blueberry, sauternes jelly, pearl barley

Roast scallop & sole, mint and pine nut gremolata, buttered asparagus

Smoked Haddock Gratin, saffron potato pearls, smoked Arran cheddar, crispy quail's egg

Suet pudding, tomato mayonnaise, sweet potato, tender stem broccoli *(V)*

Rannoch smoked chicken, pink peppercorn & tarragon terrine, piccalilli

To Follow

Fillet of hake, poached and roasted in Parma ham, Arbroath smokie brandade, olive and caper jus

Slow braised beef cheek, swede fondant, kale, sorrel, red wine jus

Seared salmon fillet, soft herb buttered linguine, mixed shellfish broth, bitter lemon

Plate of vegetables, avocado mousse, pickled beetroots, Jerusalem artichoke, aubergine caviar *(V)*

Confit pork belly, parsley and mashed potato, Bramley apple puree, cider infused shallots & calvados jus

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Selection of Scottish cheeses and homemade oatcakes

(£7.50 supplement)

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To Finish

Duo of melon, buttermilk panacotta, honey sponge

White chocolate roulade, macerated strawberries, white chocolate sorbet

Apple beignets, cinnamon crumble, apple coulis

Hot & cold peaches, caramelised filo pastry, thyme and rosemary

Chocolate & ginger tart, pavlova, toasted pumpkin, macerated pear, cream cheese sorbet

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£39.00 per person

Knockderry House, Shore Road, Cove, G84 0NX
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