

# Bunchrew House Hotel

## Sample Dinner Menu

Amuse Bouche



Wild Scottish Brill

*Cucumber, Samphire, Caper, Brown Shrimp*

Lamb's Sweetbreads

*Wild Mushroom, Honey, Sesame*

Ardgay Venison Carpaccio

*Quail's Egg, Beetroot, Shallot, Truffle Mayonnaise*

Salt Cod

*Herb Crust, Jerusalem Artichoke, Dried Ham, Curry*

Scottish Salmon Ceviche

*Vanilla, Pink Peppercorn, Cucumber, Green Pepper*

Ragstone Goat's Cheese

*Beetroot, Spiced Walnut, Truffle*



Rack of Highland Lamb

*Braised Shoulder, Confit Carrot, Rosemary Jus*

Barbary Duck Breast

*Confit Leg – Boulangere, Chicory, Quince*

Pan Fried Wild Red Mullet

*White Crab, Brown Crab, Potato, Leek*

Seared Isle of Mull Scallops

*Pak Choi, Shitake, Apple, Curry*

Breast of Corn-Fed Chicken

*Corn, Foie Gras, Spinach, Roast Chicken Juices*

Risotto

*Wild Mushroom, Truffle, Parmesan*

***(Not all ingredients are listed. Please advise us of any Allergies)***