

**Bunchrew House Hotel
Dinner Menu**

Why not begin your evening with a crisp, chilled glass of our House Champagne? 12-



BEETROOT

Borscht - Apple - Vinegar

HIGHLAND SALMON

Whisky Cure - Crème Fraiche - Yuzu Caviar

CARPACCIO

Angus Beef - Pickled Carrots - Black Garlic - Horseradish

GOAT'S CHEESE

Mousse - Compressed Peach - Cumin - Celery

HAND DIVED SCALLOPS

Fennel Jam - Cornbread - Chilli



HALIBUT

Citrus & Almond Quinoa - Mint Greens - Chestnut Cream

PORK

Confit Belly - Lyonnaise Potatoes - Heritage Carrots - Brandy Glaze

COD

Wild Rice Risotto - Caramelised - Cep - Artichoke - King Oyster Mushroom

BEEF

Dry Aged Fillet - Braised Blade - Leek - Celeriac - Port Reduction

GNOCCHI

Spinach - Wild Mushrooms - Butternut Squash & Parmesan



BANOFFEE

Dark Chocolate - Toffee - Caramelised Banana

ORANGE

Baked Brulee - Orange Blossom Caviar - Cinnamon & Citrus Palmiers

PETIT CHOUX

Vanilla & Pistachio Crème - Salted Caramel - Cinnamon Crumb

SELECTION OF SORBET & ICE CREAM

Almond Dantelle - Seasonal Flowers - Fresh Berries

ARTISAN CHEESE SELECTION

Grapes - Celery - Chutney - Oatcakes - Crackers

(5.95 Supplement)

Available as an additional course 10.00

49.50

Coffee & Petit Fours - 4.95 per person