

MHOR

dinner menu

£46 per person

Amuse Bouche

Malaig Oyster and spicy-lime Tequila Shot

Pinacolada Sorbet

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Starter

Pan roasted Quail Breast & Salad of the Leg, quail's egg, chorizo puy lentils, broad beans, foie gras jus

Monkfish Tail with artichokes, blush vine tomato, garden cress and cider ñ red onion butter sauce

White asparagus with summer truffle, Balquhiddie chanterelles and classic sauce Hollandaise

Soup

A Demitasse of 5 Onion Soup with balsamic onion topping

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Main course

Guinea Fowl Breast, herbed pistachio farci, leeks fondue, dauphines potato, asparagus spears, mustard seed sauce

PavÈ of Organic Shetland Salmon with spinach, fennel, carrots, peas, tomato coulis and truffled fish veloute

Tamworth Pork, Seared Fillet and Slow Cooked Belly, kohlrabi choucroute, wild mushrooms and its own juices

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Selection of homemade puddings to follow

Coffee, tea and truffles

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