Drumquin Guest House Evening A La Carte Menu 2018 (Pre Order Required)

<u>Starters</u>	Main Course	Dessert
Reestit Mutton & Tattie Soup with a Bannock £4.50	Local Scallops & King Prawns in a Thai Green Coconut Curry Sauce with Fragrant Jasmine Rice £18.50	Home made Pavlova with Raspberries & Peaches and a Mango Coulis drizzle £7.50
Spiced Sweet Potato & Coconut Soup with a Bannock £4.00	Braised Beef Cheeks on a Spring Onion & Black Pudding Mash with a Ruby Port & Shallot Gravy £19.50	Home made Chocolate Waffles topped with Toffee Ripple Ice Cream
Haggis filled Portobello Mushroom, topped with Bacon & Smoked Orkney Cheddar £6.50	Tender Slices of Shetland Lamb on a Bed of Kale, Bacon & Crushed Potatoes Accompanied by a Minted Jus £18.50	& Fudge Pieces with a Salted caramel sauce £6.50
Seafood Medley of Smoked Salmon, Hot Smoked Salmon, Smoked Mackerel Pate & Whole cooked King Prawn with Stockan's Oatcakes £7.50	Bacon wrapped Chicken Breast filled with Soft Cheese & Spinach with a Mushroom & Tarragon Cream Sauce £14.50	Home made Rhubarb & Custard Cheesecake with Ice Cream £6.50 Warm Apple and Cinnamon Tartlet with Ice Cream £6.50
Mini Lamb Meatballs with a Cumin & Chick Pea Sauce & Fragrant Cous Cous £7.50	Mediterranean Crusted Halibut Fillet on Steamed Asparagus Spears £18.50	Lemon Drizzle Ice Cream Sundae £6.50
Cajun Spiced Monkfish Skewer with a Mango & Red Onion Salsa £8.50	Smoked Duck Breast on a Maple Glazed Beetroot & Walnut Salad with Raspberry & Balsamic Dressing £14.50	Sticky Toffee Pudding with Home made Toffee Sauce & Ice Cream £6.50
Baked Leek & Chorizo Risotto Cakes with Shetland Deli Chutney £6.50	Home Made Venison & Pheasant Pie With a rich Shetland Stout & Mushroom Gravy £18.50	Orkney Cheese Board with Shetland Deli Chutney & Stockan's Mini Oatcakes £7.50
		Trio of Ice Cream £4.50
Warm Goats Cheese & Fig Tartlet with a Tomato & Basil Dressing £6.50	Home made Mixed Vegetable & Bean Savoury Crumble £13.50	Trio of Sorbet Selection £4.50

