

# CELEBRATION

*Fresh from Scotland's larder*



## STARTERS

**Soup of the Day** freshly made and served with crusty sourdough bread

**Grilled North Uist Landed Langoustines** with garlic and parsley butter and rocket salad (*gf*)

**Tobermory Fish Co. Smoked Trout and Smoked Salmon** served with red onion chutney, toasted wholemeal bread, rocket, celery and a caper salad

**Vegetarian Haggis Scotch Egg** served on a bed of leaves with date ketchup (*v*)

**Stornoway Black Pudding Fritter** with whisky marmalade, peashoots, sybies and carrot crisps

## MAINS

**Breast of Free Range Chicken** with a truffle and honey mustard cream, mash and tender stem broccoli

**Caramelised Red Onion, Chicory and Goat's Cheese Tart** with rocket, capers and smoked tomato dressing (*v*)

**Oven Roasted Fillet of Scottish Halibut** with brown crab, white wine and dill cream, thyme butter barley and tenderstem broccoli

**Ardnamurchan Estate 8oz Venison Loin** with port juniper jus, braised savoy cabbage, cocoa roasted parsnips and clapshot

**45 Day Dry-Hung Speyside 9oz Sirloin Steak** with hand cut chunky chips, confit tomato, flat cap mushroom and peppercorn sauce (*£5 supplement*)

## DESSERT

**Sticky Toffee Pudding** with candied pecans and vanilla ice cream (*v*)

**Cranachan** with Glayva whisky liqueur, honey, fresh raspberries and caramelised oats (*gf,v*)

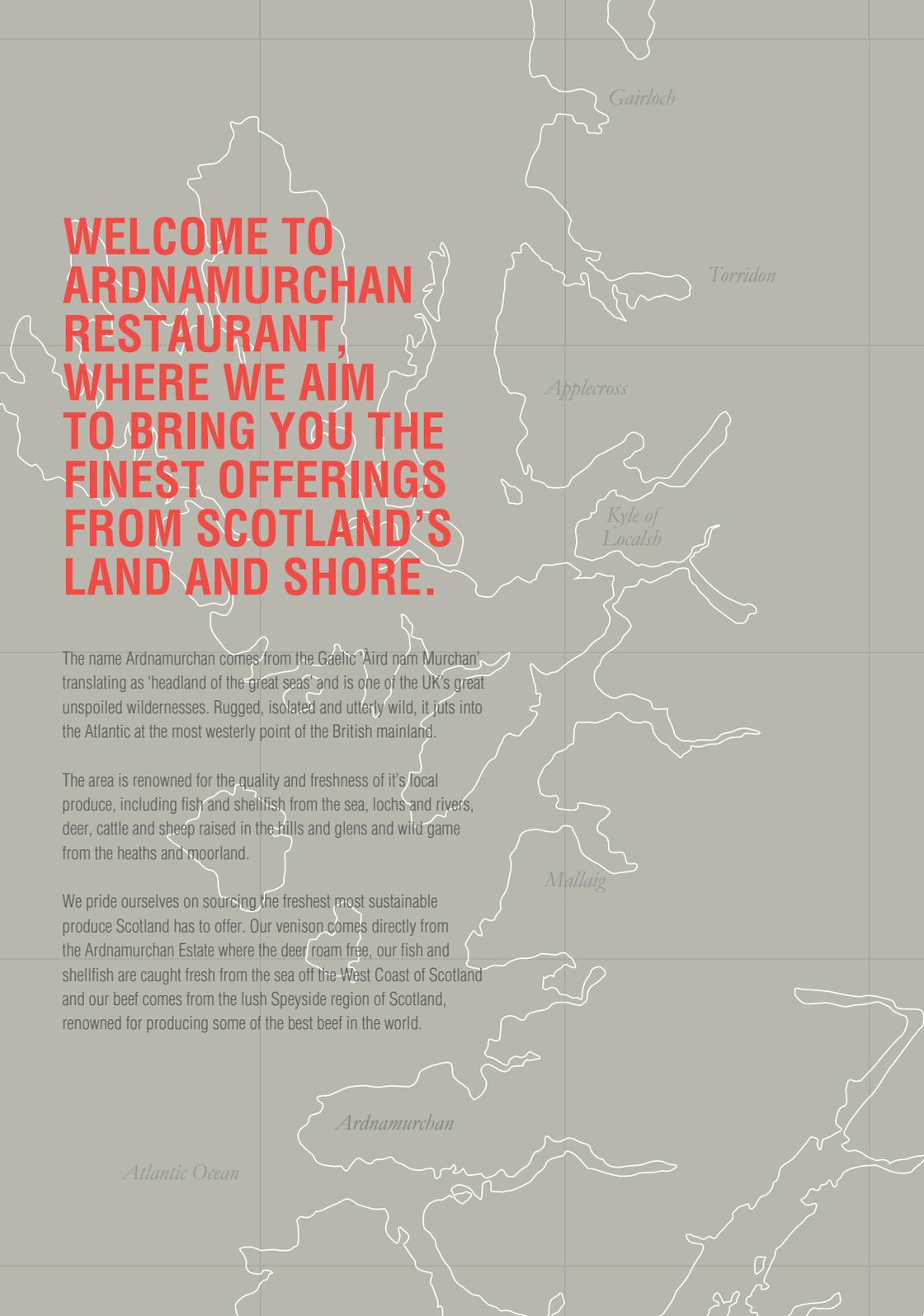
**White Chocolate and Vanilla Cremeux** with cherry and cinnamon compote and pistachio crumb (*v*)

**Scottish Cheese Board** of Isle of Mull cheddar, Hebridean Blue cheese, Isle of Arran brie and whipped Goats cheese served with fig chutney and oatcakes (*v*)

**Ardnamurchan**

SCOTTISH RESTAURANT & BAR

If you have any dietary requirements please inform your server as dishes can be altered where possible.



# WELCOME TO ARDNAMURCHAN RESTAURANT, WHERE WE AIM TO BRING YOU THE FINEST OFFERINGS FROM SCOTLAND'S LAND AND SHORE.

The name Ardnamurchan comes from the Gaelic 'Aird nam Murchan' translating as 'headland of the great seas' and is one of the UK's great unspoiled wildernesses. Rugged, isolated and utterly wild, it juts into the Atlantic at the most westerly point of the British mainland.

The area is renowned for the quality and freshness of its local produce, including fish and shellfish from the sea, lochs and rivers, deer, cattle and sheep raised in the hills and glens and wild game from the heaths and moorland.

We pride ourselves on sourcing the freshest most sustainable produce Scotland has to offer. Our venison comes directly from the Ardnamurchan Estate where the deer roam free, our fish and shellfish are caught fresh from the sea off the West Coast of Scotland and our beef comes from the lush Speyside region of Scotland, renowned for producing some of the best beef in the world.