

The  
*Ardeonaig*  
Hotel & Restaurant

**Dinner Menu 2018**

**To Begin**

- Butternut Squash Veloute, Goats Cheese, Croutons, Cress (ask GF)
- Howgate Brie Croquette, Beetroot, Creme Fraiche, Rocket
- Beef Rillete, Mustard, Croutons, Pickles (GF, DF)
- Steamed Shetland Mussels, Coconut, Lime, Curry - £2.00 supplement (GF, DF)

**Main Event**

- Monkfish Scampi, Herb Crumb, Fries, Caviar Mayo, Salad Garnish - £4.50 supplement
- Cornfed British Chicken, Potato, Carrot, Onion, Cabbage (GF)
- Wild Mushroom, Squash and Herb Nutroast, Cress, Cranberry (GF, DF, V, VEG)
- Roast Perthshire Lamb Rump, Beetroot, Celeriac, Spinach, Parsely (GF, DF)

**To Satisfy**

- 70 % Callebaut Chocolate Brownie, Pistachio, Cherry, Ice Cream
- Prosecco, Strawberry & Lime Jelly, Cream, Gold (GF, DF)
- Pannacotta, Tonka Bean, Garden Fruit, Biscuit Crumb (GF)

*2 Course - £21.00*

*3 Course - £25.00*

*If you suffer from a food allergy or intolerance, please let your server know upon placing your order. To help, our easy to use guide covers the most common allergens as well as information about products suitable for vegetarians or vegans. Every care is taken to avoid cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.*