

MONTEATHS RESTAURANT

STARTERS

Lobster Bisque

Served with homemade bread

Smoked Haddock Risotto Cakes

Served on a bacon and herb salad with a wholegrain mustard dressing

Roulade Of Cream Cheese, Spinach And Sunblush Tomatoes

With rocket salad and red pimento coulis

Duet Of Gravlax And Smoked Salmon

Served on herb blinis with lemon butter dressing

MAIN COURSES

Chef's Steak Of The Day

Grilled Fillet Of Herb - Crusted Halibut

Served with mediterranean style potatoes and basil dressing

Chargrilled Moroccan Spiced Lamb

Served with an aubergine caviar and fresh herb couscous

Broad Bean And Asparagus Risotto

With roast cherry tomatoes, salad of herbs and Parmesan shavings

DESSERTS

Mille Feuille Of Strawberries And Chantilly Cream Layered With Crisp Puff Pastry

Served with berry coulis

Lemon Tartlet Topped With Crushed Meringue

Served with a compote of summer berries

Rich Chocolate And Drambuie Torte

Served with white chocolate sorbet

Selection of Scottish Cheeses

(Smoked Applewood Cheddar, Dunsyre Blue,
Howgate Brie and Black Crowdie)

With homemade biscuits, grapes and celery

Please note menu is subject to change and seasonal availability.

