

Kinnaird

Hotel, restaurant & sporting estate

DINNER AT KINNAIRD



KINNAIRD SALAD

ROASTED BREAST OF QUAIL

crispy leg, cardamom potato

WEST COAST SCALLOP

white asparagus, sweet potato purée, truffle dressing

FOIE GRAS AND DUCK TERRINE

ceps, herb salad, balsamic dressing

RED MULLET

marinated vegetables, artichoke purée, herb oil



STUFFED BREAST OF GUINEA FOWL

spiced aubergine cannelloni, spinach, Madeira sauce

BRAISED SHIN OF SCOTCH BEEF

fillet medallion, gnocchi, roast garlic purée, spring vegetables, braising juices

ASSIETTE OF LAMB

sautéed artichokes, confit garlic, cumin fondant potato

JOHN DORY

langoustine, crunchy cucumber, Vitelotte

SEA BASS

poached in vanilla - olive oil, baby carrots,
Swiss chard, black olive potato purée

SELECTION OF FARMHOUSE CHEESE
(may be taken as an extra course: £10.00)

HOT ORANGE AND GRAND MARNIER SOUFFLÉ
vanilla nougat glacé and honey comb

VALRHONA CHOCOLATE TORTE
crunchy praline centre, pistachio ice cream

GRAPEFRUIT TARTLET
orange sorbet

BRIOCHE PAIN PERDU
caramelised pear, vanilla ice cream

SELECTION OF ICE CREAMS AND SORBETS



COFFEE AND PETITS FOURS



We recommend the following wines by the glass to accompany your dessert

Sweet wine

Mas Amiel Maury Vintage 2005(Red) - £7.00

Tinja Botrytis Semillon 2006 - £8.00

Port

Quinta Do Noval Late Bottled Vintage 2001 - £6.00

Quinta Do Noval Colheita Vintage Tawny 1986 - £10.00

Churchill's Vintage 1985 - £15.00