

Kinnaird

Hotel, restaurant & sporting estate

LUNCH

KINNAIRD SALAD

Green oil

PAN SEARED GREY MULLET

Shaved fennel, beetroot syrup

LEEK AND POTATO VELOUTÉ

Poached hen's egg

HAM HOCK AND FOIE GRAS TERRINE

Grape chutney

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HALIBUT

Creamed leeks, saffron potatoes, oyster velouté

BRAISED BLADE OF BEEF

Tarragon potato purée, baby vegetables, wild mushrooms

RUMP OF LAMB

Pea risotto, roasted spring onion

BREAST OF GUINEA FOWL

Wilted greens, confit potato & Madeira jus

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HOT LEMON SOUFFLÉ

Lemon sorbet

DARK CHOCOLATE FONDANT

Vanilla ice cream

CARAMEL PARFAIT

With marinated prunes, tonka bean ice cream

SELECTION OF TRADITIONAL FARMHOUSE CHEESES

SELECTION OF HOMEMADE SORBETS AND ICE CREAMS

Please allow 20 minutes for the preparation of all desserts

two courses for £20.00 or three courses for £24.00

coffee and petit fours £4.50

per person, inclusive of VAT