Bunchrew House Hotel
Sample Dinner Menu

Amuse Bouche

Chicken liver parfait,
Raisin chutney and toasted brioche

Goats cheese crotin with apple, celery and walnut salad
and a parsley dressing

Pan fried scallops with razor clams, butternut squash,
grilled peppers and lemon dressing

Parsnip velouté with truffle oil and parsnip crisps

Roast loin of highland lamb with spinach and mushroom stuffing,
confit potatoes and a mint jus

Seared hake with red pepper relish,
sage, dill mash and poached mussels, finished with beurre blanc

Seared fillet of beef with game pithivier, buttered greens,
Honey roast carrots and juniper sauce

Mediterranean vegetable risotto with a hen's egg,
organic cairnsmore and micro herbs

Not all ingredients are listed here, please advise us of any allergies

Sample Dinner Menu (cont)
Desserts and Cheese

Star anise muscavado parfait with treacle and ginger puree,
Fresh orange and cinnamon crumb

Dark chocolate brownie with vanilla ice cream and sugar strands

Prune and honey cake with apple sorbet and apple crisp

Or

Chef's selection of Celtic cheeses served with oatcakes,
quince jelly, celery, apple and grapes
(also available as an additional course at £9.50)

Dessert Wine and Port

Muscat de Beaumes de Venise, Domaines Perrin, Southern Rhône, France 2011 £8.00
Noans, La Tunella, Colli Orientale del Friuli, Italy 2010   £8.25
Black Muscat, Elysium, Quady, Napa Valley USA 2013   £8.75
Sauternes, Ch. Briatte, Bordeaux, France, 2009 £8.50
'Sticky Mickey' Late harvest Sauvignon Blanc, New Zealand 2014 £8.50
(all dessert wine served as 75ml glass)

Graham's L.B.V. 2009 £4.95
Corney & Barrow 10 yr old Tawny Port £5.90
Fonseca Porto Guimaraens Vintage 1996 £9.50
Pedro Ximinez Solero Reserva Sherry £8.50
(all served as 50ml glass)

Four courses with coffee - £44.50 Two courses - £34.50 plus coffee @ £3.00

(Starter & Main OR Main & Dessert)

Treat yourself to a special liqueur coffee - £3 supplement

We are happy to leave any gratuities entirely at the customer's discretion