

# shieldaig lodge

## sample menu

*three-courses 39.00 per person*

### to start

Cream of cauliflower veloute with provencal croutons

Pan grilled Shetland scallop with a black budding, sweet potato and vanilla oil

Highland beef wellington with a red wine jus

### mains

Pan-seared Ardgay Estate pheasant breasts with fondant potato, celeriac, red cabbage & a mustard jus

Grilled West Coast haddock fillet with dauphine potato, courgette, leek fondue & a garlic & parsley butter

Sun dried tomato & basil risotto with braised lettuce roast shallot

### desserts

Caramel flavoured creme brûlée with a warm flapjack

Chocolate fondant with pistachio ice cream & a banana Chantilly

Cheese platter with oatcakes & chutney

*All ingredients are locally sourced and freshly prepared on site. Please let us know if you have any allergies or dietary requirements.*