

# Restaurant

# Cardoon

## lunch

**1 course £8.00**

**2 courses £11.00**

**3 courses £14.00**

### Start

Today's homemade soup  
*crusty bread*

Pressed terrine of duck confit, puy lentils & root vegetables  
*orange gel and shallot chutney*

Terrine of haggis, neeps & tatties  
*beef jus & whisky vinaigrette*

(v) Honeydew melon & spicy green papaya salad  
*lemongrass sorbet, mango coulis*

Classic prawn cocktail  
*wholemeal bread*

(v) Tomato, mozzarella & basil bruschetta  
*rocket salad*

### Pasta and Risotto

Chorizo, mussels & saffron risotto

(v) Roast butternut squash & cavalo nero cannelloni  
*glazed with Parmesan, fried pangrattato*

(v) Wild mushroom, spinach & parsley risotto  
*rocket salad*

(v) Traditional macaroni cheese

### Salads

Caesar salad  
*with smoked chicken (with or without anchovies)*

(v) Greek salad  
*vine tomato, cucumber, red onion, Kalamata olives, feta cheese and olive oil*

Antipasti platter  
*Parma ham, Milano salami, pickled mushrooms, red pepper confit, rocket, olives and red onions*

### Mains

Beer battered fillet of haddock goujons  
*thin cut fries, mushy peas*

(v) Goat's cheese and roast red pepper parcel  
*basil cous cous and sun dried tomato pesto*

Grilled pork sausages  
*champ mash, onion rings and rich onion gravy*

(v) Wild mushroom, spring onion & truffle omelette  
*thin fries, tomato & tarragon salad*

Homemade 225g prime Scottish beef burger  
*with mature cheddar, tomato, dill cucumber, coleslaw and thin cut fries*

Tandoori marinated chicken breast  
*vegetable pilau, carrot chutney, haggis pakora, mint yoghurt*

Chilli con carne  
*steamed rice, sour cream, coriander salad*

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### Dessert

Glazed lemon tart  
*citrus fruit salad, fresh raspberries*

Vanilla mascarpone & rhubarb cheesecake  
*rhubarb compote*

Dark chocolate cup & white chocolate mousse  
*peppermint sorbet, berry coulis*

Chocolate profiteroles filled with coffee flavoured crème patisserie  
*butterscotch sauce*

Vanilla panna cotta  
*pomegranate jelly, shortbread*

Sticky toffee pudding  
*vanilla ice cream, toffee sauce*

Fresh fruit salad  
*vanilla ice cream*

Selection of ice creams  
*vanilla, strawberry or chocolate*

### Cheese

Isle of Mull Cheddar  
*celery, grapes, oatcakes*

### Weekend buffet lunch

Every Saturday and Sunday, help yourself from our delicious hot buffet and salad lunch display

**1 course £8 2 courses £11**  
*(Sunday roast supplement – £5)*

### Coffee

Americano £2.50

Cappuccino £2.50

Cafe latte £2.50

Espresso £2.00

Macchiato £2.50

Hot chocolate £2.50

Tea £2.50

*English breakfast*

*Earl Grey*

*Camomile*

*Peppermint*

*Fruit infusions*