

# Laureate Restaurant at Macdonald Kilhey Court Hotel

## Sample Menu

**Three course meal £29**

**Two course meal £24**

**One course meal £17**

### **Starter**

Chefs market soup homemade soda bread

Garlic mushroom bruschetta garlic sautéed mushrooms, wilted spinach, soft poached hen's egg and thyme griddled bread

Melon and mozzarella fresh melon pearls, bocconcini, prosciutto ham, roquette, basil and lemon syrup

Goats cheese and beetroot cheese mousse wrapped in pickled beetroot, candid walnuts, baby shoot salad, wholegrain dressing

Ham hock and tomato slow cooked ham hock and parsley terrine, tomato chutney and confit heirloom tomatoes, pesto toasted crostini

John Ross smoked salmon horseradish crème fraiche, lemon and brown bread

### **Main courses**

Chargrilled chicken breast leek and pea velouté, butter braised fondant potato, mustard cream savoy cabbage

Pan fried hake fillet charred courgettes, lemon thyme roasted new potatoes, red pepper and cardamom jus

Roasted saddle of Scottish lamb parmentier potatoes, fresh fine beans, sugar snaps and broad beans with red currant jus

Pork fillet roasted in pancetta honey and thyme roasted carrots, creamed mashed potato and au - poivre cream

Handmade tomato and mozzarella gnocchi served in a tomato and red pepper spiced sauce

Rib eye steak prime scotch rib, grilled tomato and mushrooms with hand cut chips and a peppercorn sauce (£10 supplement)

### **Side order**

Onion rings £5

Hand cut chips £5

Thin cut chips £5

Sweet potato fries £5

Creamy mashed potatoes £5

Seasonal vegetables £5

House salad £5

### **Sauce**

Stilton blue £3.25

Peppercorn £3.25

Diane £3.25

### **Cheese**

Cheese plate oatcakes, chutney and grapes (£6 supplement)

### **Desserts**

Treacle tart arran dairies vanilla ice cream

Baked new york cheesecake blueberry compote

Sticky toffee pudding toffee sauce and vanilla ice cream

Crème brûlée homemade shortbread

Warm chocolate brownie chocolate sauce, fresh strawberries and chocolate ice cream