

Moor of Rannoch Hotel

Evening Menu

To begin

A small selection of Starters

Homemade soup served with warm crusty bread

*Examples include Cream of Mushroom with Sherry,
Green Pea and Leek, Celery and Fennel*

Smoked Trout and Horseradish Terrine

A delicious blend of cream cheeses, fresh herbs and horseradish cream, delicately wrapped in layers of the finest Scottish smoked Trout, served with fresh lemon wedges and granary toast.

Mild Chilli Prawn and Avocado Salad

Slices of avocado, the finest prawns and a delicious mild chilli dressing served on a bed of mixed leaves.

Baked Field Mushroom with Dolcelatte

A blend of creamy dolcelatte cheese with fresh herbs, cream and breadcrumbs, baked in a field mushroom until golden, served on a bed of crisp leaves.

Galia Melon with Homemade Orange Sorbet

Juicy slices of galia melon served with homemade orange sorbet bursting with citrus flavour, a light and refreshing starter.

To continue

A small selection of Evening Meals

All our evening meals are served with fresh vegetables or salad and we offer a continued variation of potato and rice dishes to compliment our meals.

Roe Deer Medallions in a Red Wine and Redcurrant Sauce

The finest Scottish venison pan fried and served with a delicious sauce flavoured with the zest of fresh oranges, served with seasoned wedges and fresh vegetables.

Marinated Shoulder of Lamb with Red Wine and Herbs

The most succulent cut of the lamb, marinated and then stuffed with fresh herbs and smoked bacon, cooked very slowly in the Aga and served with a delicious red wine gravy, roast potatoes and fresh vegetables.

Aberdeen Angus Fillet Steak with a Blue Cheese Sauce

The very finest thick cut fillet served with a creamy blue cheese and brandy sauce, potatoes and fresh vegetables.

Fresh Tagliatelle with Portabella Mushrooms and Stilton

A gorgeous combination of portabella mushrooms, creamy stilton, fresh cream and herbs that compliment the fresh pasta beautifully.

Spinach, Mushroom and Ricotta Cannelloni

A delicious blend of spinach, mushrooms and ricotta wrapped in layers of fresh lasagna, baked until golden and served with a salad bowl.

puddings

A small selection

Fresh Strawberry Cheesecake

A super light cheesecake, blended with cream cheese, fresh cream and strawberries. Gorgeous!

Cherry Clafoutis

A deliciously light dessert, flavoured with Kirsch, fresh cherries and vanilla served with vanilla pod ice-cream and cherry compote

Ginger Spiced Pudding with Toffee Sauce

If like me you love your puds then this one is for you. Slightly sticky and incredibly yummy, a warm ginger sponge smothered in toffee sauce, served ice-cream.

Fresh Berries in Elderflower Jelly

Beautifully light, the berries seem to float inside the elderflower jelly, giving not only the taste buds a treat, but the eyes also.

Note:

Each evening a menu is made up from the above list, changing every night to be sure of the largest choice. The menu is generally made up of 4 or 5 Starters, 4 or 5 Main Courses and 4 or 5 Desserts and you are free to choose as much or as little as you like. (Only a bowl of warm homemade soup if you wish at £4.25) The Meal can be exactly what you want it to be on the night depending on how you feel. There are always vegetarian options included, but please advise of any dietary requirements before arrival.