

Knipoch Hotel Sample Menu

***Cream of Asparagus Soup
Cream of Carrot Soup
Cream of Wild Mushroom Soup
Cream of Watercress Soup***

Served with bread

£5.35

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Prawn in Avocado

*Large, sweet North Atlantic prawns tossed in Marie Rose Sauce
in a fresh Avocado pear.*

£5.75

Prawn and Asparagus Canapé

*Large, sweet North Atlantic prawns and tender asparagus tips tossed
in lemon mayonnaise and served on warm buttered toast.*

£5.75

Goats Cheese and Peppers

*Oven roasted ripe red peppers served with warm toasted
Goats cheese dressed in balsamic vinegar and honey.*

£6.95

Smoked Salmon

*Loch Creran Salmon, cured then marinated in juniper, rowan, Barbados
sugar, herbs and whisky then smoked over oak for three days all
done at Knipoch*

£8.50

Mixed Salad

*Freshly made salad of seasonal leaves and vegetables.
With a little fruit and pine nuts to add interest!*

£5.75

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Beef Emince

*Fillet of Scottish Beef thinly sliced and pan grilled then served
on a white wine, Mushroom, garlic and cream sauce.
Plated with fresh vegetables.*

£19.50

Breast of Chicken with Paprika Sauce

*Breast of chicken gently pan grilled and served with a sauce made from chicken stock reduced with cream, white wine, ham and onions and paprika.
Plated with fresh vegetables.*

£15.00

Gressingham Duck with Bordelaise Sauce

*Breast of duck pan grilled and served with a Bordelaise sauce made from stock reduced with onion, mushroom, red wine and thyme.
Plated with fresh vegetables.*

£19.00

Knipoch Steak

Scottish Beef Fillet Steak, pan grilled to order and served with a cream onion, tomato and mushroom sauce. Plated with fresh vegetables

£19.50

Salmon Hollandaise

Loch Creran salmon filleted and steaked then gently poached over a court bouillon and served with a Hollandaise sauce made from butter, egg yolk and lemon. Plated with fresh vegetables

£18.50

Medallions of Venison

Medallions of Venison pan grilled and served with a rich game sauce made from mushroom, onion, venison stock, red wine, rowan jelly and finished with cream. Plated with fresh vegetables

£19.50

Halibut Hollandaise

*Halibut filleted and steaked then gently poached over a court bouillon and served with a Hollandaise sauce made from butter, egg yolk and lemon.
Plated with fresh vegetables.*

£18.90

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Scottish Cheese Selection

A small selection of the wonderful Cheeses of Scotland

£7.50

Chocolate Terrine

A Rich Dark Chocolate Terrine served with Home-made Ice Cream and a Raspberry Coulis Sauce.

£5.75

Pears in a Basket

*Fresh Pears poached in a Vanilla Syrup then chilled and placed in
A Brandysnap Basket with Vanilla Ice Cream on a Fudge Sauce.
£5.95*

Strawberry Meringue

*Meringue Basket filled with Home-made Ice Cream and Fresh Strawberries
With a Beaujolais sauce.
£5.95*

Whisky Crepes

*A Warm Crepe filled with Home-made Ice Cream and covered
in a Hot Whisky, Orange and Caramel Sauce.
£6.30*

Liqueur Ice Cream

*Home-made Vanilla Ice Cream with the Liqueur of your choice poured over it.
Choose from Cognac, Baileys, Drambuie, Cointreau etc.
£6.00*

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Freshly Roasted Kenyan Coffee

*Roasted on the premises from green beans
Served with handmade Scottish Chocolates
£2.50*