

# Craigard House Hote



## A menu for two...

*Warm up.. with a Bowl of Home-made Soup with Crusty Bread  
Or cool down with.. Thai Prawn & Apple Salad with Coriander & Chilli Dressing  
Mmmm... A Pot of Cheesy Mushrooms served with hot Toast  
Smoked Haddock & Spring Onion Pancake with hot Cheese Sauce  
Caramelised Red Onion and Camembert Tartlet served with Chef's Salad  
Warm Duck and Bacon Salad with fresh Orange garnish*



*Undress a Fresh Salmon and creamed Leek Parcel...  
served with a cool and crisp Green Salad  
Breast of Chicken filled with a Lemon and Herb Couscous,  
adorned with a White Wine and Chive Sauce  
Medallions of Pork, in a Brandy and Plum Sauce,  
coupled with a timbale of Savoury Rice  
Succulent Roast Ifferdale Lamb,  
with glistening Honey and Rosemary Roasted Vegetables  
Grilled Ribeye Steak served garnished or with a Basil Hollandaise Sauce  
Best served for two! .. A Bowl of Spaghetti in a Spicy Tomato Sauce,  
topped with Garlic Mushrooms and accompanied by Garlic Bread*

*All main courses are served with Chef's Selection of Winter Vegetables*



*Crêpes Suzette - tangy and sizzling...  
Hot Chocolate and Pistachio Pudding  
Toffee and Praline Cheesecake with Liqueur Cream  
Choux Pastry Hearts filled with fresh Strawberries and Cream,  
and drizzled with a hot Chocolate Sauce  
Raspberry Cranachan*

*All scrummy desserts are served with Cream or Ice Cream*



*Various Teas or Filter Coffee, served with a Valentine Fancy*

*Valentine Menu - £25 per person*