

# Craigard House Hotel

21 May 2014 @ 18.45

£26 per person for 3 courses or £31 with Ceilidh Ticket



## Glengyle 10<sup>th</sup> Birthday Celebration Dinner

*Loch Fyne Scallops Gratin*

*served in the shell with Mushrooms, Cream & Vermouth*

*Archie's Kintyre Smoked Platter: Smoked & Roast Salmon, Smoked Mussels with Salad*

*Loch Fyne Langoustines served grilled & split with Garlic Butter*

*Honey-glazed Inverloch Goats Cheese*

*with a Red Pepper and Tomato Relish and Salad Leaves*

~~~~~

*Award-winning Gigha Halibut grilled and served on a bed of Egg Noodles or Creamy Mash and drizzled with Champagne and Pink Peppercorn Sauce*

*Kintyre Seafood Platter: Smoked Salmon, Roast Salmon, Smoked Mussels, seared Scallops and grilled Langoustines with Salad (Supp £5)*

*Grilled Gressingham Duck Breast served on a bed of Noodles or Creamy Mash and drizzled with a Maple Syrup, Passion Fruit and Springbank Sauce*

*Roast Rack of Ifferdale Lamb*

*served with Asparagus and a Red Wine and Mint Jus*

*Argyll Venison Haunch Steak*

*served with Blueberry, Cranberry and Red Wine Jus*

*Vegetarian Fajitas: Mixed Peppers, Onions and Cheese with Tortillas, Guacamole and Soured Cream (Deduction £5)*

~~~~~

*Belgian Chocolate & Glengyle Whisky Pot served with Amaretti*

*Traditional Raspberry Cranachan*

*Strawberry Meringue Sundae with Whisky Berries & Whipped Cream*

*Chef's Sticky Toffee Pudding with Butterscotch Sauce*

\*

*All main courses are served with Chef's seasonal Vegetables and Potatoes of the day, Salad, Rice, Noodles or French Fries, as appropriate.*

*Campbeltown*  
www.explorecampbeltown.com

Craigard House Hotel, Low Askomil, Campbeltown, PA28 6EP  
Tel: 01586 554242 Email: info@craigard-house.co.uk