



# THE AULD HOUSE HOOLIE MENU

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## CANAPES

**Stornoway Black Pudding, Crisp Quail Egg**

**Nobashi Prawn Tempura, Yuzu Mayo**

**Truffle, White Bean, Pickled Vegetables Crostini**

## STARTER

**Citrus Cured Salmon**

Beetroot Tartare, Avocado, Crisp Tuille, Fine Herbs

**Quince Pear**

Blackberry Glaze, Cream Cheese, Sourdough,  
Crunchy Rainbow Carrot & Pea Shoot Salad

**Campbells Haggis**

Bashed Turnip, Tatties, Bon Bon Whisky Sauce

## MAIN COURSE

**Fillet of Beef**

Celeriac Puree, Chateau Potato, Winter Greens, Roasted Roscoff Onion

**Lemon Sole Fillet**

Meunière, Baby Spinach, Sea Vegetables and King Scallop

**Roasted Vegetable & Quinoa Wellington**

Roasted Aubergine Puree, Baby Carrot, Spinach, San Marzano Tomato Sauce

## DESSERT



**Chocolate Orange and Hazelnut Assiette**

**Chocolate and Chilli Mousse**

Pomegranate and Pistachio

**Selection of Fine Cheeses**

Grapes, Chutney, Honey, Crackers



*If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish. Please note a discretionary service charge of 12.5% has been added to your bill.*