



# *Breacan House*

## **A La Carte**

### **Starters**

*Baked Scallops & Pasta*  
*Served in their shells with home baked crusty bread*  
£6.75

*Brown Highland Soup*  
*Beef soup made with the finest Angus Beef and laced with Brandy*  
£5.75

*Steamed Leaks with a Béchamel Sauce*  
*Served on a hot toasted Panini or Ribbons of Pasta*  
£4.50

### **Main Courses**

*Fillet of Beef with Onion Marmalade*  
*Served with Enterkine Estate Black Pudding & seasonal vegetables*  
£17.00

*Chicken supreme stuffed with Brie De Meaux  
& wrapped in bacon*  
*Served on a bed of creamed potatoes and with seasonal vegetables*  
£15.25

*Luxury Catch of the Day Fish Pie*  
*With a creamy potato & cheese topping*  
*Served with seasonal vegetables*  
£13.50

*Warm Salmon Salad Nicoise*  
*Served with buttery potatoes*  
£11.50

*Baked Stuffed Peppers*  
*Sweet pointed peppers stuffed with tomatoes, garlic, fresh basil & black olives*  
*Served on a creamy cheese polenta mash, drizzled with red wine vinaigrette*  
£11.75

### **Desserts**

*Cranachan*  
*With Raspberries soaked in Drambuie*  
£6.75

*Fresh Fruit Salad with a Crème Fraîche , lime & coconut dip*  
£5.25

*Cheeseboard*  
£5.75

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*Freshly Brewed Tea and Coffee,*  
*Served with mints - £2.30 per person*





## *Breacan House*

### **A Passion for Italian**

*Sea Food Tagliatelle*  
*Served with a crunchy side salad*

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*Crispy Mushrooms stuffed with Paté*  
*and drizzled with warm garlic & parsley butter*

\*

*Minestrone d' inizio autunno*  
*(Early autumn minestrone)*  
*Served with Crusty Chiabatta*

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*Fillet Steak with wild mushrooms*  
*Drizzled with port and redcurrant jus*  
*Served with Courgette Tagliatelle*

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*Penne all' arrabbiata e mozzarella*  
*(Penne with chilli sauce and mozzarella)*  
*Served with home baked garlic bread*

\*

*Tonno Polpette*  
*(Tuna meatballs)*  
*In Basil infused tomato sauce*

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*Tiramisu veloce*  
*(Tiramisu with brandy and sprinkled with dark chocolate)*

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*Fragole con limone e menta*  
*(strawberries with lemon and mint)*

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*Cheeseboard with oatcakes, celery & biscuits*

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*Coffee or Tea with selection of mints*

Price: £30.00





# *Breacan House*

## **Table D'Hôte Menu**

*Venison, Berries & Port Tartlets*  
*With a sour cream & chive dressing*

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*Smoked Salmon & Avocado*  
*Served on Toasted Rye with a Chive & Lemon dressing*

\*

*Wild Mushroom Soup*  
*Served with Crusty homemade bread*  
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*Beef Paprika with Peppers*  
*Served on a bed of soft noodles*

\*

*Fillet of Beef with Onion Marmalade*  
*Served with Greenock black pudding*

\*

*Arbroath Smokie and Saffron Stew*  
*With a medley of seafood*  
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*Gin and Gooseberry Sundae*  
*With orange and hazelnut shortbread*

\*

*Fresh Fruit Salad*

\*

*Cheeseboard with oatcakes, celery & biscuits*

\*\*\*\*\*

*Coffee or Tea with selection of mints*  
Price: £30.00





## *Breacan House*

### **Table D'Hôte**

*Venison, Berries & Port Tartlets  
With a sour cream & chive dressing*

\*

*Pan Fried Scallops on Enterkine Estate Black Pudding*

\*

*Cream of Artichoke Soup  
Served with Crusty home baked bread*

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*Home Made Crab Cakes  
Served with char-grilled pepper marmalade*

\*

*Twin Medallions of Angus Beef and wild Mushrooms  
Served with a Drambuie & Beef Sauce*

\*

*Pheasant with port wine and black cherries*

\*

*All main courses served with seasonal vegetables*

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*Spiced Orange segments with Rum Parfait  
In a caramel cage*

\*

*Hot Black Cherry Sundae  
Black Cherries marinated in Kirsch, topped with Ice Cream, Fresh Cream  
And Toasted Pistachio Nuts*

\*

*Cheeseboard with oatcakes, celery & biscuits*

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*Coffee or Tea with selection of mints*

Price: £40.00

