Basil's
RESTAURANT

TDH Menu

£25.50 per person

Starters

Watercress Cappuccino

Goats Cheese panna cotta,
Sun blushed tomatoes, Rocket leaves and Balsamic Reduction

Traditional Prawn Cocktail,
Baby gem lettuce, Lemon, Cherry tomatoes, Cucumber & Dill Salsa

Ham Hock & Pistachio terrine,
Caramelised sweet baby onions with cider, Arran mustard vinaigrette

Main Courses

Classic "Fish & Chips"
Pan seared cod fillet, Pea puree, Chunky Home cut chips, and Pea shoots, Béarnaise

Braised Lamb Shank,
Wild garlic & Thyme Scented creamy mashed potatoes, Roasted New Season Carrots, Redcurrant and rosemary glaze

Corn fed chicken Breast
Fondant potato, green beans, supreme sauce, truffle oil

Cauliflower & Artichoke Risotto, Salsa Verdi

8oz Sirloin Steak (chargrilled to order) (£2.50 supplement) Served with a choice of smoked garlic butter or peppercorn sauce
Mashed potatoes, New Potatoes or Home cut chunky chips and a selection of Seasonal Vegetables, Marinated plum tomatoes & watercress

8oz Rib eye Steak (chargrilled to order) (£2.50 supplement) Served with a choice of smoked garlic butter or peppercorn sauce,
Mashed potatoes, New Potatoes or Home cut chunky chips and a selection of Seasonal Vegetables, Marinated plum tomatoes & watercress

TDH Dessert Menu

Desserts

Rhubarb & Custard
Vanilla Crème Brulee, Poached Rhubarb with lemongrass & ginger, Biscotti

Dark Chocolate, Glayva & Orange Tart
orange sorbet,

Iced mango Parfait
Encased in Crisp dark Chocolate lattice, accompanied by a duo of fruit coulis

Selection of Scottish & Continental Cheeseboard
Celery & Grapes, Apricot & Orange chutney, Savoury Biscuits

To Finish

Coffee & Petit Fours

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Starters

Spiced Tomato, ginger and lemon grass Soup (v)

Scottish oak Smoked Salmon & cream cheese roulade
Avocado Coulis, Mixed Shisho cress

Chicken Liver Pate
Plum & Apple Chutney, warm toasted Brioche, Petit Salad

Ham Hock & Pistachio terrine,
Caramelised sweet baby onions with cider, Arran mustard vinaigrette

Main Courses

Pan fried Sea bass Fillet
Spring greens, Saffron parmentier potatoes, Spinach & Prawn Cream

Roast Topside of Scottish Beef
Yorkshire pudding, Slow roasted new potatoes, Red wine jus

Chicken Supreme stuffed with Haggis & Stornaway Black Pudding
Wrapped in Virginia cured bacon, fondant potato, Smoked whisky sauce

Asparagus, Broccoli & Blue cheese baked egg tartlet (V)
Sun touched tomatoes, rocket & parmesan salad, pesto dressing

8oz Sirloin Steak (chargrilled to order) (£2.50 supplement) Served with a choice of smoked garlic butter or peppercorn sauce
Mashed potatoes, New Potatoes or Home cut chunky chips and a selection of Seasonal Vegetables, Marinated plum tomatoes & watercress

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Mashed potatoes, New Potatoes or Home cut chunky chips and a selection of Seasonal Vegetables, Marinated plum tomatoes & watercress

the GREEN HOTEL
GOLF & LEISURE RESORT

Basil's
RESTAURANT

TDH Dessert Menu

Desserts

Warm American Style Chocolate Brownie
Honey comb ice-cream, Tonka bean Anglaise

Lemon & Lime Posset
Blueberry & Vanilla Compote, Homemade Shortbread

Iced mango Parfait
Encased in Crisp dark Chocolate lattice, accompanied by a duo of fruit coulis

Selection of Scottish & Continental Cheeseboard
Celery & Grapes, Apricot & Orange chutney, Savoury Biscuits

To Finish

Coffee & Petit Fours

the GREEN HOTEL
GOLF & LEISURE RESORT

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RESTAURANT

TDH Menu

£25.50 per person

Starters

Pea Veloute, Crème fraiche, Mint oil

Chicken, Salami & red onion tian,
Tomato & Broad Bean Salsa, Endive & Rocket Salad

Smoked Salmon Mousse,
Watercress dressing, Cucumber Parpadelle, Red chard

Ham Hock & Pistachio terrine,
Caramelised sweet baby onions with cider, Arran mustard vinaigrette

Main Courses

Oven Roasted Salmon Fillet, Seafood & Herb Risotto
Samphire, Saffron Butter & Parsley Sauce

Braised Pork Belly,
Caramelised onion, Mashed potatoes, Glazed apples, Bacon & Shallot Jus

Chicken Breast stuffed with Mull Cheddar & Spinach
Dauphinouise potato, mustard & tarragon Sauce

Wild Mushroom & Walnut Struddle,
Sweet pepper Coulis, Shisho cress

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Mashed potatoes, New Potatoes or Home cut chunky chips and a selection of Seasonal Vegetables, Marinated plum tomatoes & watercress

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Mashed potatoes, New Potatoes or Home cut chunky chips and a selection of Seasonal Vegetables, Marinated plum tomatoes & watercress

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TDH Dessert Menu

Desserts

Vanilla Panna Cotta
Cherry Compote, Brioche Croutons

Sticky Toffee pudding
Butterscotch Sauce, Clotted Cream ice- cream

Iced mango Parfait
Encased in Crisp dark Chocolate lattice, accompanied by a duo of fruit coulis

Selection of Scottish & Continental Cheeseboard
Celery & Grapes, Apricot & Orange chutney, Savoury Biscuits

To Finish

Coffee & Petit Fours

the GREEN HOTEL
GOLF & LEISURE RESORT