

**Drumquin Guest House Evening A La Carte Menu 2018 (Pre Order Required)**

**Starters**

**Reestit Mutton & Tattie Soup  
with a Bannock £4.50**

**Spiced Sweet Potato & Coconut Soup  
with a Bannock £4.00**

**Haggis filled Portobello Mushroom,  
topped with Bacon &  
Smoked Orkney Cheddar £6.50**

**Seafood Medley of Smoked Salmon,  
Hot Smoked Salmon, Smoked Mackerel Pate  
& cooked Crab Claws  
with Stockan's Oatcakes £7.50**

**Cajun Spiced Monkfish Skewer  
with a Mango & Red Onion Salsa £8.50**

**Baked Leek & Chorizo Risotto Cakes  
with Shetland Deli Chutney £6.50**

**Warm Goats Cheese & Fig Tartlet  
with a Tomato & Basil Dressing £6.50**

**Main Course**

**Local Scallops & King Prawns  
in a Thai Green Coconut Curry Sauce  
with Fragrant Jasmine Rice £18.50**

**Braised Beef Cheeks  
on a Spring Onion & Black Pudding Mash  
with a Ruby Port & Shallot Gravy £19.50**

**Tender Slices of Shetland Lamb  
on a Bed of Kale, Bacon & Crushed Potatoes  
Accompanied by a Minted Jus £18.50**

**Bacon wrapped Chicken Breast  
filled with Soft Cheese & Spinach  
with a Mushroom & Tarragon Cream Sauce £14.50**

**Mediterranean Crusted Halibut Fillet  
on Steamed Asparagus Spears £18.50**

**Smoked Duck Breast  
on a Maple Glazed Beetroot & Walnut Salad  
with Raspberry & Balsamic Dressing £14.50**

**Home Made Venison & Pheasant Pie  
With a rich Shetland Stout & Mushroom Gravy  
£18.50**

**Home made Mixed Vegetable & Bean  
Savoury Crumble £13.50**

**Dessert**

**Home made Pavlova  
with Raspberries & Peaches  
and a Mango Coulis drizzle £7.50**

**Home made Chocolate Waffles  
topped with Toffee Ripple Ice Cream  
& Fudge Pieces  
with a Salted caramel sauce £6.50**

**Home made Cheesecake of the Day  
with Ice Cream £6.50**

**Warm Apple and Cinnamon Tartlet  
with Ice Cream £6.50**

**Sticky Toffee Pudding with Home made  
Toffee Sauce & Ice Cream £6.50**

**Orkney Cheese Board  
with Shetland Deli Chutney &  
Stockan's Mini Oatcakes £7.50**

**Trio of Ice Cream £4.50**

**Trio of Sorbet Selection £4.50**

**The Above Main Courses are served with Seasonal Vegetables and Potatoes**