

The Garth Hotel Mothers Day



2 courses £25 3 courses £32

Complimentary Glass of Champagne for Mums



Starters

Potato, cheese and onion soup with toasted garlic bread

Prawn and avocado Marie Rose with buttered brown bread, fresh lemon and crunchy pea shoots

Flash fried Chinese beef coated in a thin crisp batter served with a red onion and cucumber salad finished with a sweet chilli glaze and toasted sesame seeds

A warm tartlet of melting brie cheese and cranberry set on a rocket salad, edged by a balsamic glaze

Mains

Pan seared chicken breast topped with bacon lardons, sliced red peppers and green grapes bound in a creamy chardonnay and chive sauce

Slow roasted belly of Morayshire pork served with kilned sausages, crispy onion rings and a red wine and thyme gravy

Roast Sirloin of Scottish Beef with Yorkshire pudding served with a roast gravy

Grilled salmon fillet with rosti potatoes, asparagus and a lemon and dill cream

Red onion, pumpkin & cranberry Tagine cooked in a mildly spiced Moroccan sauce, accompanied by a timbale of long grain rice

Dessert

The Garths sticky toffee and date pudding served with caramel sauce and a scoop of vanilla pod ice cream

A slice of citrus lemon tart served with fresh strawberries and strawberry sorbet

Red wine poached pear with clotted cream, ice cream and a little pot of dark chocolate sauce

Fresh raspberry and vanilla cream pavlova with toasted flaked almonds and raspberry puree

To Book...

Call 01479 872836

Email

reception@garthhotel.com

www.garthhotel.com