



Menu Suggestions For Two Weeks In Dunkeld 18 August – 1 September 2019

Breakfast

Every morning:

Yogurts

Selection of cereals/breads/croissants

Porridge

Fruit

Hot breakfast options:

Scrambled eggs with bacon served on toasted baguette

Homemade crepes (Nutella, lemon & sugar or jam)

American style pancakes

English breakfast – sausage, bacon, fried egg, grilled tomato, sautéed mushrooms and toast

Muffin with smoked salmon or crab, chive and cream cheese, topped with a poached egg

Omelettes with a choice of ham, cheese and tomato

Lunch

As discussed, an informal meal to be prepared individually and taken outside weather permitting! Pasta salads, sausage rolls, filled rolls, mini pies/quiches, roasted vegetable/goats cheese paninis, homemade pizza slices, hummus and pita breads, etc.

Evening Meal

Suggestions for the Children:

Crumbled Fish with homemade chips and salad

Chicken breast with gravy, corn, carrots and potatoes and/or salad

Homemade venison or crab burgers with oven baked potato wedges

Vegetable lasagne with salad and garlic bread

Homemade venison sausage rolls or sausages with peas, carrots and gravy

Dessert:

Ice cream sundaes with fruit and shortbread

Fruit salad with ice cream or yogurt

Lemon tart or waffles with yogurt or cream

Sticky toffee pudding with vanilla ice cream

Suggestions for Adult Evening Meal

Canapes

- Chicken satays
- Feta and spinach filo parcels
- Roasted aubergine dip with crudités
- Smoked salmon and spinach swirls
- Chili and honey roasted sausages
- Chutney cheddar cheese pate with crackers

Starters

- Mini haddock fish pies with salad
- Endive and Roquefort salad with walnut dressing
- Salmon and crab melee with salad
- Red onion and goats cheese tartlets
- Crab or salmon mousse with Melba toast
- Baked camembert with red onion marmalade
- Twice baked cheese souffles
- Carrot cardamom soup
- Fresh pea soup
- Roasted butternut squash salad with feta, caramelised onion and toasted pinenuts

Mains

- Beef Rib Roast served with roast potatoes, Yorkshire puddings, fresh peas and asparagus
- Tarragon and white wine chicken fricassee with cherry tomatoes and rice
- Pork Roast with crackling, rosemary roast potatoes and green beans wrapped in bacon
- Beef Bourguignon with homemade bread
- Roasted leg of lamb stuffed with apricots and thyme
- Spiced Venison Casserole with crispy potatoes and fresh green salad

Vegetarian Mains

- Stuffed red peppers
- Spinach crepes with mushrooms
- Red onion and olive quiche
- Baked onion with stuffing
- Petis pois risotto
- Roasted squash with couscous
- Leek tart with red pepper sauce

Desserts

- Exotic oranges with chili & ginger syrup
- Blueberry cheesecake
- Chocolate orange moelleux
- Lemon tart with berries English trifle
- Hot chocolate puddings
- Crème brulee
- Chai pudding cake
- Apple and pear crisp with whiskey custard