



**SHIELDAIG**  
LODGE

**SAMPLE MENU**  
three-courses 49.00 per person

**STARTERS**

Cream of cauliflower velouté with provençal croutons

Pan grilled Shetland scallop with a black budding, sweet potato and vanilla oil

Highland beef wellington with a red wine jus

**MAINS**

Pan-seared Ardgay Estate pheasant breasts

fondant potato, celeriac, red cabbage & a mustard jus

Grilled West Coast haddock fillet

dauphine potato, courgette, leek fondue & a garlic & parsley butter

Sun dried tomato & basil risotto

braised lettuce roast shallot

**DESSERTS**

Caramel flavoured creme brûlée with a warm flapjack

Chocolate fondant with pistachio ice cream & a banana Chantilly

Cheese platter with oatcakes & chutney

*All ingredients are locally sourced and freshly prepared on site. Please let us know if you have any allergies or dietary requirements.*