



# *Welcome to Dalgarven House Hotel*

## *Mothers Day Menu*

*Sunday 14<sup>th</sup> March 2010*

*Offered from noon until 9pm Inclusive Price Of £17.95*

### *Starters*

*Cream of Chicken with  
Tarragon Soup*

*Sweet Chilli Duck  
Served Over Soft noodles*

*Poached Button  
Mushrooms  
in a Garlic Cream Sauce  
Glazed with Smoked Cheddar*

*Chicken Liver & Port Pate  
Served with Side Salad &  
Oat Cakes*

*Haggis & Black Pudding  
Tower  
with a Malt Whisky Sauce*

*Fan of Melon  
with Prawns & Marie Rose  
Sauce*

### *MAIN COURSES*

*Breast of Chicken  
on a Bed of "Stornaway" Black  
pudding topped with a Cheese  
leek & Bacon Sauce*

*Sliced Roast Duck Breast  
With Sticky Orange &  
Cointreau Sauce*

*Salmon & King Prawn  
Mornay  
Poached Salmon  
& King Prawns Bound  
Together in a Cream Cheese  
Sauce*

*Pork Fillet Provencal  
Medallions of Pork with  
Italian Tomato Sauce &  
Cheddar Cheese*

*Roast Beef  
Served with Yorkshire  
Pudding & Pan Gravy*

*Grilled Portobello  
Mushrooms  
with a Wild Mushroom and  
Roasted Red Pepper Risotto*

*Cajun Chicken Salad*

### *DESSERTS*

*Fresh Fruit Pavlova  
filled with cream and  
decorated with fresh fruit*

*Sticky Toffee Pudding  
with Vanilla Ice Cream*

*Brandy Snap Basket  
with Scottish Tablet Ice Cream  
on a Bed of Warm Toffee  
Sauce*

*Strawberries & Cream  
Tartlet  
With a Scoop of Luxury Ice  
Cream*

*Chocolate Praline  
Profiteroles  
with Tia Maria Chocolate  
Sauce*

*Cheese & Biscuits  
With Apple & Celery*

*Freshly Brewed Tea Or  
Coffee  
with Mints*