COUL HOUSE HOTEL
Deliciously Relaxing

This is not a definitive list, it is meant to inspire should you have any other ideas please don't hesitate to ask!!!!

Vegetarian Soups

Orcadian Carrot and Oatmeal

Cream of Broccoli and Stilton

Green Pea
Garnished with minted cream

Vine Ripe Tomato and Red Pepper
with borlotti beans and green lentils

Carrot, Orange and Cumin
Garnished with chive sippets

Vegetarian Mulligatawny
Garnished with Basmati rice and coriander

Other Soups

Chancre Crab Bisque
Scented with fennel and Bramley apple

Cream of Smoked Haddock, Leek and Potato
with a lemon emulsion

Beef Mulligatawny
Garnished with Basmati rice and coriander

Scotch Broth

Smoked Ham Hock, Potato and Red Lentil
Garnished with rosemary emulsion

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Starters

Cepe Mushroom Pate
with puy lentil and vegetable salad and a blue cheese dressing

Game Bird Terrine
Garnished with minted cream

Vine Ripe Tomato and Red Pepper
with mango chutney, red onion relish and blackcurrant vinaigrette

Smoked Duck Salad
with chilled marinated char-grilled peppers and an orange and green peppercorn dressing

Mung Bean Provençale Crostini
with Parmesan shavings and sauce vierge

Chicken Korma Spring Roll
with a mango salsa, cucumber and mint salad

Mains

Pan Roasted Filet of Halibut
with a warm salad of crushed new potatoes, vine tomatoes, capers, black olives and basil with a sundried tomato butter

Roasted Loin of Pork
Served with pecan and apricot stuffing, mashed potatoes laced with roasted spring onion puree, red cabbage and natural jus

Game Bird Stew
Cooked in a rich blackcurrant and game jus with wild mushrooms and root vegetables crowned with a crispy puff pastry lid served with mashed potatoes

Roasted Chicken Breast
Served with roasted root vegetables, with a thickened rich consommé and a cheddar and onion scone and hollandaise

Pan Roasted Venison Topside
Served with rabbit ballotine, pressed potato cake laced with smoked bacon and onions, carrot and cardamom purée and a rich port wine jus

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Desserts

Lemon Frangipane Tart
Served with vanilla ice cream

Chocolate Brownie and Vanilla Cheesecake
with a mandarin syrup

Lemon Curd Tart
with coffee ice cream

Rum and Raisin Arctic Roll
with a black cherry compote and Kumquat essence

Salted Caramel and Ginger Biscuit Baked Cheesecake
with a bramble syrup

Chocolate Brownie
with chocolate sauce Brambley apple ice cream

Chocolate Raspberry Ganache Cake
Served with a raspberry sorbet