

The Deil's Cauldron

St Fillans Gents' Supper Club

*£38 per person for 3 courses £32 per person for 2 courses
to begin....*

Butternut, celeriac and sweet potato soup

Lamb koftas

Coriander and orange yoghurt

Salad of goats cheese, asparagus and oven roasted tomatoes

With dressed mixed leaves.

Sea trout and fennel fishcakes

Tartar sauce, leaves.

for main course....

Featherblade of Scottish beef

Slow cooked until very tender, toasted garlic and thyme sauce, roasted potatoes,
Sweet red cabbage, fresh vegetables

Coq au Vin

Slow cooked tender chicken in a red wine sauce with herbs, garlic and smoked bacon,
Buttery mashed potatoes and fresh vegetables

Tartlet of leeks, mushrooms and Gouda

Scottish organic Gouda. Herb crumb topping, fresh vegetables, new potatoes, herb sauce

Fillet of hake

On a sauté of potatoes, chorizo, vegetables and sundried tomatoes, pesto Napoli sauce.

to finish...

Caramelized white chocolate mousse

berries

Cranberry and cinnamon crème brûlée

Christmas pudding

Brandy and vanilla sauce

Selected quality cheeses

Oatcakes.