

# The Lord Bute Hotel & Restaurant

## Dinner Menu

### Starters

Oak smoked mackerel and horseradish mousse, horseradish cream  
and baby leaves with melba toast

Cream of Mushroom & sherry soup with fresh chives and croutons

Chicken and game terrine, fruit chutney and baby leaves

Braised leek, onion and goat's cheese tartlet, hollandaise glaze and  
crisp baby leaves

### Main Course

Wild mushroom and ricotta tortellini, green pesto  
cream sauce with parmesan

Slow roasted belly of pork, black pudding and pork tenderloin with  
pork crackling and a red wine jus

Breast of chicken lightly dusted in korma spice, set with steamed herb  
rice and a creamed curry sauce

Grilled salmon fillet with a lemon, parsley, brown shrimp and caper  
berry butter dressing

### Desserts

Blackberry and almond frangipane tart, vanilla cream sauce

Vanilla and white chocolate crème brulee

Lemon and lime mousse set with fresh berries

Belgian dark chocolate torte with a butterscotch and vanilla sauce

Some items may contain allergens, please ask your server if you are unsure