

# DINING IN

The New Eating Out

## CASUAL DINING AT HOME

Traditional dishes meant for sharing.

### STARTERS.

#### POTTED SMOKED MACKEREL.

Locally smoked **mackerel** pâté (**fish, cream cheese**), Arran apple **chutney** (**may contain gluten**), Arran **oaties** (**gluten**).

#### CELERIAC AND PEAR REMOULADE (V).

Matchsticks of celeriac and pear with Arran grain **mustard** & red chilli in mayonnaise.

#### CHICKEN LIVER PÂTÉ.

Our famous all **butter**, chicken liver pâté, lightly pickled red onion, Arran **oaties** (**gluten**).

#### PITTA AND DIPS (V). Add supplement £0.50 each.

Minted **pea purée** (**cream**), **hummus** (**sesame**) and **tzatziki** (**yoghurt**) with olives, pickles and dipping **pita** (**gluten**).

#### SPANAKOPITA (V).

**Filo**(**gluten**) parcel of spinach, pine **nuts** & **Feta** (**cheese**).

#### GRIDDLED AUBERGINE ROLLS (V).

With mi-cuit tomato, fresh basil & **Mozzarella** (**cheese**).

#### COURGETTE, RICE GALETTE (V).

As a starter (**Cheese**) with Arran hot beetroot chutney.

#### ARRAN BLUE AND LEEK TART (V).

An individual **tart** (**gluten, cream**) with award winning Arran Blue **cheese** & blanched leeks.

#### HAM HOCK TERRINE.

Traditional French style Jambon Persillé. Shredded ham with lots of fresh parsley. Arran Grain **Mustard** mayonnaise.

#### PIEDMONT ROASTED PEPPER. Add supplement £0.75 each.

Half red pepper stuffed with cherry tomato, black olives, garlic and **anchovy** (**fish**) with fresh basil and Balsamic dressing.

#### SALAD "NIÇOISE". Add supplement £0.50 each

Skipness hot-smoked **salmon**, green beans, little gem, potato, tomato & olives.

#### CHICKEN & PORK TERRINE. Add supplement £1.00 each.

Finest charcuterie with chicken breast fillet wrapped in **pancetta** (**SO<sub>2</sub>**). Arran apple **chutney** (**may contain gluten**).

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## MAIN COURSES.

### SEAFOOD PASTA.

**Pasta (gluten)** shells with a medley of **seafood (fish, molluscs, shellfish)**, fresh tomato, herbs and a hint of chilli.

### MIXED-BEAN CASSEROLE (V).

With roasted vegetables and **polenta (butter, cheese)**.

### MUSHROOM AGRODOLCE (V).

**Pasta (gluten)** bows cooked with mushroom and fennel in Madeira sauce.

### ARRAN LAMB.

Braised lamb with root vegetables, leeks and **barley (gluten)**.

### PORK & BEANS.

As served from John Wayne's chuck wagon. Unctuous chunks of salt & spiced pork shoulder cooked with black beans. Comes with **flat-bread (gluten)**.

### COURGETTE, RICE GALETTE (V).

As a main course. Courgettes baked with rice, onions and **cheese**. Tomato & herb sauce (V).

### SPANAKOPITA (V).

As a main course. **Filo (gluten)** pie filled with spinach, **Feta (cheese)** and toasted pine **nuts (V)**.

### CHICKEN & MUSHROOMS.

Breast medallions and mushrooms in white wine & **cream** sauce.

### PEA AND POTATO CAKES (V).

Fried potato cakes with crushed garden peas, spring onion and mint. Comes with apple and raisin coleslaw.

### PASTITSIO.

Greek inspired lasagne style baked **macaroni (gluten)** in Arran Dunlop **cheese** sauce with a layer of meat sauce and a **cheese crust (gluten)**.

### HAM HOTPOT.

Luscious smoked ham chunks with mushrooms and apricots in smokey, sweet and sour gravy.

### COTTAGE PIE.

Proper chunks of prime beef in gravy (**gluten**) baked with vegetables under **buttery** mash.

### PROBABLY THE BEST CHILLI OUTSIDE TEXAS. Add supplement £1.00 each.

Chunks of real beef (none of your mamby-pamby mince) with beans in our secret spicy sauce, corn tortillas, guacamole, soured **cream** & grated **cheese**.

### FRENCH COUNTRY CHICKEN. Add supplement £1.00 each.

Boneless chicken thighs cooked with braised lettuce, ham, peas and shallots (**gluten**).

### SALMON PIL-PIL. Add supplement £1.00 each.

**Salmon** fillets cooked Spanish style with lemon, paprika, olive oil and **butter**.

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**KEEPER'S MIXED GAME COBBLER.** Add supplement £1.00 each.

A fine selection of seasonal game cooked in a rich, glossy **gravy (gluten)** with a light, suet top **crust (gluten)**.

**BUCKWHEAT & CASHEW PITHIVIER (V).** Add supplement £1.00 each.

Puff **pastry (gluten)** wheel filled with mixed grains, roasted buckwheat and cashew **nuts**.

**BEEF WITH RED SQUIRREL.** Add supplement £1.50 each.

Beef collops and vegetables in our signature **Red Squirrel Ale (gluten)** gravy.

**PORCHETTA STYLE ROAST PORK.** Add supplement £1.50 each.

Italian street style with fennel seeds, garlic and chilli. Ideal for sharing.

**LUXURY SEAFOOD PIE.** Add supplement £1.50 each.

**Salmon, smoked cod, mussels, prawns (fish, molluscs, prawns)** and hard boiled egg in parsley **sauce (milk, gluten)** under a **buttery** mashed potato topping.

**MOROCCAN LAMB KOFTA TAGINE.** Add supplement £1.50 each.

Hand-rolled spiced **meatballs (gluten)** with chickpeas, dried fruit and preserved lemon. Comes with herbed **couscous (gluten)**.

**COQ AU VIN.** Add supplement £1.00 each.

Classic French chicken **casserole (butter, gluten)** with red wine, mushrooms and shallots.

**TO CARVE YOURSELF:** Add supplement £2.50 each.

**RARE ROAST BEEF SIRLOIN.**

with proper beef **gravy (gluten)**.

**PINK ROAST GIGOT OF LAMB (BONE OUT).**

with pan juices and mint & orange jelly.

Order vegetable side dishes at the checkout.

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The New Eating Out

## SIDE DISHES

Add these at the checkout once you've chosen a main course.

£8.00 for six.

### VEGETABLE MEDLEY.

Freshly cooked seasonal market vegetables and baby potatoes to compliment your main course choice.

### HOT-SLAW.

Stir-fried shredded cabbage & mixed vegetables.

### BABY POTATOES.

Steamed baby potatoes dressed with **butter** and fresh garden herbs.

### BUTTERY MASH.

The words "too much **butter**" and "mashed potato" never appear in the same sentence.

### DAUPHINOISE POTATO. Add supplement £2.00.

A perennial favourite - sliced potato baked with **cream**.

### COLCANNON.

Traditional baked, **creamy** mixture of potato and shredded cabbage.

### STEAMED RICE.

Not much else to say...

### BREAD.

The best **bread (gluten)** on Arran - chunks of George's sourdough loaf.

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The New Eating Out

## DESSERTS.

### **BUTTERSCOTCH PROFITEROLES.**

Choux **pastry (gluten)** balls filled with **cream** and covered with **butterscotch (butter, cream)** sauce.

### **CHOCOLATE BUTTER SPONGE PUDDING. \***

Old fashioned **sponge (butter, gluten)** pudding with molten chocolate **sauce (butter, cream)**.

### **FIG & GINGER SPONGE PUDDING, GINGER SYRUP. \***

Our twist on the ubiquitous Sticky toffee. (**gluten, butter**)

### **MIXED FRUIT CRUMBLE. \***

Apples and seasonal fruit under a crunchy **butter crumble (gluten)**.

### **ARRAN GOLD & WHITE CHOCOLATE TART.**

All **butter** puff **pastry** case filled with **Arran Gold (cream)** and white chocolate **ganache (cream)**.

### **NEW YORK LEMON CHEESECAKE.**

Straightforward baked **cheesecake (cream, cream cheese, gluten)**, maybe a bit like Junior's. Seasonal fruit topping.

### **COCONUT JAM TART. \***

Back to the nursery. All **butter shortcrust (gluten)** case filled with **coconut** macaroon and jam.

### **APPLE PIE\*.**

Damn' fine apple pie... Deep filled puff **pastry (gluten)** apple (**butter**) pie says it all, really.

### **MISSISSIPPI MUD PIE.** Add supplement £1.00 each.

Chocolate **case (gluten)**, chocolate **fondant (gluten)**, chocolate **fudge (butter, cream)** icing... stop already.

### **CHOCOLATE ROULADE WITH SEASONAL BERRIES.** Add supplement £0.75 each.

Rolled chocolate sponge filled with whipped **cream** and seasonal berries.

### **CHARLOTTE RUSSE** Add supplement £1.50 each.

Orange flavoured **bavarois (cream)** inside a **sponge (gluten)** case with orange **curd (butter)** and orange liqueur.

### **APRICOT & AMARETTO TERRINE.** Add supplement £1.50 each.

Chocolate **sponge (gluten)**, apricot liqueur **mousse (cream, butter, almonds)** with crushed **almond** cantucci and liqueur soaked apricots.

All deserts come with pouring **cream**.

\* may need to be reheated.

We use the best ingredients available and traditional cooking methods. We think this ensures the best results. Ingredients shown in bold type contain notifiable allergens. Please ask if you're unsure. We make almost everything from scratch so we may be able to adapt some recipes providing we have enough notice. We accept no liability for illness caused by an allergy or intolerance you've not told us about in advance.

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## HOW TO ORDER.

### Go to the Bookings and Orders page of the Dining In website.

Choose CASUAL DINING then click on the style you'd like.

Starter and main ..... from £16.65 each.

Main and dessert..... from £16.65 each.

Three courses ..... from £20.50 each.

Minimum six of each item. Maximum 48 in total.

Some expensive or complex dishes may have a price supplement.

### Pick your menu from the drop-down lists.

### Select a date and time for your reservation.

### Enter the number of people having a first menu and click, "Add To Basket".

This enters your reservation and your order. This step is required.

Will everyone eat the same meal to share in the traditional, family way or do you need a choice? There's a minimum of six for each order.

Each menu comes with a choice of up to three dishes for each course with a minimum of six for each choice up to a combined total of 48 diners.

### What about a second choice?

Skip this stage if everyone's having the same meal.

You'll be shown the three choices of menu style again at the checkout.

If you need a choice of menu choose the style and

Make another selection just like before.

You can order from any style - either of the two course options or three courses; you don't have to stick with the same style as your first choice.

You can top up on any course if everyone's having that and vary the other choices.

Enter the number of people having your extra choice (There's a minimum of six for each order) and click, "Add To Basket".

### Any side dishes?

Maybe you'd like bread for your starter. Many main course dishes come complete. Others may benefit from the addition of vegetables, potatoes, rice or bread. The choice is yours.

Add a choice to your basket at the checkout. Careful, though - these come for six guests.

Ordering one dish of Dauphinoise if there's 24 of you might leave some people feeling short-changed...

### At the checkout.

Follow the on-screen instructions to:

Enter your personal details,

Where you'll be on Arran (the delivery address) and

Your payment card details.

We do not store customers' payment card details.