

DINING IN

The New Eating Out

CASUAL DINING AT HOME

Traditional dishes meant for sharing.

STARTERS.

POTTED SMOKED MACKEREL.

Locally smoked mackerel pâté, Arran apple chutney, Arran oaties.

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.

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

Minted pea purée, hummus and tzatziki with olives, pickles and dipping pita.

SPANAKOPITA (V).

Filo parcel of spinach, pine nuts & Feta.

GRIDDLED AUBERGINE ROLLS (V).

With mi-cuit tomato, fresh basil & Mozzarella.

COURGETTE, RICE GALETTE (V).

As a starter with Arran hot beetroot chutney.

ARRAN BLUE AND LEEK TART (V).

An individual tart 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 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. Arran apple chutney.

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The New Eating Out

MAIN COURSES.

SEAFOOD PASTA.

With a medley of seafood, fresh tomato, herbs and a hint of chilli.

MIXED-BEAN CASSEROLE (V).

With roasted vegetables and polenta.

MUSHROOM AGRODOLCE (V).

Pasta bows cooked with mushroom and fennel in Madeira sauce.

ARRAN LAMB.

Braised lamb with root vegetables, leeks and barley.

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.

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 pie filled with spinach, feta and toasted pine nuts (V).

CHICKEN & MUSHROOMS.

Breast medallions and mushrooms in white wine & cream sauce. Comes with George's baguette.

PEA AND POTATO CAKES (V).

Fried potato cakes with crushed garden peas, spring onion and mint (2). Comes with apple and raisin coleslaw.

PASTITSIO.

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

HAM HOTPOT.

Luscious smoked ham chunks with mushrooms and apricots in smokey, sweet and sour gravy. Comes with George's baguette.

COTTAGE PIE.

Proper chunks of prime beef in gravy 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 & cheese.

FRENCH COUNTRY CHICKEN. Add supplement £1.00 each.

Boneless chicken thighs cooked with braised lettuce, ham, peas and shallots. Comes with George's baguette.

SALMON PIL-PIL. Add supplement £1.00 each.

Salmon fillets cooked Spanish style with lemon, paprika, olive oil and butter. Comes with George's olive focaccia.

DINING IN

The New Eating Out

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

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

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

Puff pastry 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 gravy. Comes with George's baguette.

PORCHETTA STYLE ROAST PORK. Add supplement £1.50 each.

Italian street style with fennel seeds, garlic and chilli. Ideal for sharing. Comes with George's tomato & red onion focaccia.

LUXURY SEAFOOD PIE. Add supplement £1.50 each.

Salmon, smoked cod, mussels, prawns and hard boiled egg in parsley sauce under a buttery mashed potato topping.

MOROCCAN LAMB KOFTA TAGINE. Add supplement £1.50 each.

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

COQ AU VIN. Add supplement £1.00 each.

Classic French chicken casserole with red wine, mushrooms and shallots. Comes with George's baguette.

TO CARVE YOURSELF: Add supplement £2.50 each.

RARE ROAST BEEF SIRLOIN.

with proper beef gravy.

Order vegetable side dishes at the checkout.

PINK ROAST GIGOT OF LAMB (BONE OUT).

with pan juices and mint & orange jelly.

Order vegetable side dishes at the checkout.

DINING IN

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 £0.50 each.

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 on Arran - chunks of George's sourdough loaf.

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The New Eating Out

DESSERTS.

BUTTERSCOTCH PROFITEROLES.

Choux pastry balls filled with cream and covered with butterscotch sauce.

CHOCOLATE BUTTER SPONGE PUDDING. *

Old fashioned pudding with molten chocolate sauce*.

FIG & GINGER SPONGE PUDDING, GINGER SYRUP. *

Our twist on the ubiquitous Sticky toffee.

MIXED FRUIT CRUMBLE. *

Apples and seasonal fruit under a crunchy butter crumble.

ARRAN GOLD & WHITE CHOCOLATE TART.

All butter puff pastry case filled with Arran Gold and white chocolate ganache.

NEW YORK LEMON CHEESECAKE.

Straightforward baked cheesecake, maybe a bit like Junior's. Seasonal fruit topping.

COCONUT JAM TART. *

Back to the nursery. All butter shortcrust case filled with coconut macaroon and jam.

APPLE PIE*.

Damn' fine apple pie... Deep filled puff pastry apple pie says it all, really.

MISSISSIPPI MUD PIE. Add supplement £1.00 each.

Chocolate case, chocolate fondant, chocolate fudge 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 inside a sponge case with orange curd and orange liqueur.

APRICOT & AMARETTO TERRINE. Add supplement £1.50 each.

Chocolate sponge, apricot liqueur mousse with crushed almond cantucci and liqueur soaked apricots.

All deserts come with pouring cream.

* may need to be reheated.

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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?

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 or third 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 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 or rice. The choice is yours. Add a choice to your basket. 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.