



**GARDEN RESTAURANT**

**@**

**COLUMBA HOUSE HOTEL**

**MENU**



## Welcome to the Garden Restaurant

Where character and charm is embraced, where we  
break the rules and allow you to enjoy your dining  
experience

With a folly of entertainment in service, wine and food,  
we will try to exceed your expectations.

Unpretentious food, cooked and presented in a language  
all can interpret to embrace your palate with local earthy  
and Scottish highland produce.

Chef Patron & Hostess

Mark A Carswell

Yolanda Carswell



## **Appetisers**

**Fresh Homemade Bread, Olive Oil & Balsamic**

*£3*

**Black Pudding and Apple Salad**

Pancetta crisp and poached egg

*£6*

**Prawn Platter**

North Atlantic Prawns with Marie Rose Sauce  
Served on a bed of Crispy Garden Salad

*£6*

**Smoked Local Rainbow Trout**

Served with Horseradish & Garden Leaves

*£6*

**Rosemary and Garlic Brie Wedges**

Dressed Salad, Cranberry and Whisky Sauce

*£6*

**Scottish Biltong and Cream cheese**

Apricot and cashew nut salad

*£7*

**Cullen Skink**

Traditional Scottish Smoked Haddock Soup  
Served with Homemade Warm Crusty Bread

*£7*

**Sorbet**

Freshly made to refresh your palate

*£2*



## **Main Courses**

### **Pan Seared Salmon**

Parsley mash potato, fine beans, carrot batons, herb and prawn citrus sauce  
£16

### **Lamb Cutlets**

Lemon, rosemary and thyme roasted potato, fine beans, carrot batons and pan jus  
£17

### **Fillet of Sea Bass**

Creamed parsley and garlic mash potato, Chopped Spinach, Tomato Concass & prawns  
£17

### **Char grilled Chicken Breast**

White Wine and Mushrooms Sauce  
Parmentier Potatoes and Broccoli  
£16

### **Sirloin Steak**

Hand Cut Chips, Onion Rings, Mushrooms and Grilled Tomato  
£18

### **Pepper or Garlic Sauce**

£2

### **Wild Speyside Venison Haunch Medallions**

(May contain imperfections)  
Crushed Potato Dauphinoise, Fine Beans,  
Baton Carrots, Onion Marmalade and cranberry jus  
£18

### **Braised Brisket Steak and Mushroom in a Red Wine Sauce**

Roast Potatoes, Swede Mash and Broccoli  
£16

### **Inverloch Goats Cheese and Caramelised Red Onion Tart**

Brulee of leek, Walnut, Tomato, Broccoli and Pesto Salad  
£16



## **Fatal Attractions**

### **Glass Desert Wine**

Nedenberg Reserve, Noble Late Harvest

£6

### **Vanilla Crème Ice-cream**

Vanilla Ice Cream, caramelised butterscotch sauce and toasted almonds.

£6

### **Chocolate Mousse and Glayva Tart**

As it says

£6

### **Crème Brule**

Raspberry Coulis and shortbread

£6

### **Strawberry Pavlova**

Soft moist Meringue with Fresh Strawberries  
& Chantilly Cream

£6

### **Scottish Cheese Board**

**With Oatcakes and fruit chutney**

Connage Highland Brie

Strathdon Blue

Isle of Arran Cheddar

£8 single / £14 to share

### **Freshly Ground Barista Coffee**

Served with Scottish fudge

£3