



BEST WESTERN  
**QUEEN'S**  
HOTEL

## MENU SELECTOR

### HOW THE SELECTOR WORKS

We invite you to choose three starters, three mains and two desserts with your total costs worked out as an average. Please do not hesitate to contact us for a full quote.

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#### Menu 1

**Smooth Chicken Liver Pate**  
*infused with brandy, served with bannocks and redcurrant jus*

**Florida Cocktail**  
*grapefruit segments, orange segments and pineapple*

**Red Lentil Broth Soup**

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**Traditional Tender Steak, Ale and Mushroom Pie**

**Chicken Chasseur**  
*napped with a classic chasseur sauce*

**Cold Fillet of Scottish Salmon Salad**  
*crisp leaves, rocket, beetroot, cucumber and tomatoes*

**Lattice Apple and Cinnamon Pie**  
*topped with sauce anglaise*

**Rich Dark Chocolate Fudge Cake**  
*accompanied with whipped chantilly cream*

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Tea or Coffee and  
Dark Chocolate Mints

**£21.50**

#### Menu 2

**Smoked Chicken Salad**  
*topped with garlic croutons, parmesan shavings and Caesar dressing*

**Dovetail of Melon**  
*served with a compote of honeyed raspberries and almonds*

**Cream of Seasonal Vegetable Soup**

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**Prime Roast Rib Eye of Beef**  
*topped with green peppercorn sauce*

**Roast Breast of Barbary Duck**  
*with heather honey and a kumquat and cherry sauce*

**Medley of Roasted Vegetables**  
*encased in puff pastry*

**Traditional Raspberry Drambuie Cranachan**  
*served with butter shortbread*

**Black Forest Gateau with Kirsch**  
*served with fresh whipped cream*

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Tea or Coffee and  
Dark Chocolate Mints

**£23.00**

#### Menu 3

**Smoked Duck**  
*nestling on red char with roasted pine kernels and a honey and soya dressing*

**Scottish Smoked Salmon**  
*accompanied with a caviar crème fraiche and lemon wedge*

**Carrot and Coriander Soup**

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**Roast Sirloin of Scottish Beef**  
*napped with a claret and mushroom sauce*

**Saddle of Lamb**  
*stuffed with an apricot and rosemary forcemeat napped with a red wine and redcurrant glaze*

**Courgette and Tomato Butterbean Crumble**

**Selection of Scottish Cheeses**  
*served with celery, grapes and oatcakes*

**Meringue Nest**  
*filled with seasonal red fruits*

**Profiteroles**  
*served with fresh dairy cream and smothered in chocolate sauce*

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Tea or Coffee and  
Dark Chocolate Mints

**£24.00**



# STARTERS

## Starters

<b>Smooth Chicken Liver Pate</b> , <i>infused with brandy, served with bannocks and redcurrant jus</i>	£3.50
<b>Arbroath Smokie Pate</b> , <i>presented with a horseradish mayonnaise and a crisp salad garnish</i>	£3.50
<b>Smoked Chicken Salad</b> , <i>topped with garlic croutons, parmesan shavings &amp; Caesar dressing</i>	£4.50
<b>Scottish Smoked Salmon</b> , <i>accompanied with a caviar crème fraiche and lemon wedge</i>	£4.50
<b>Fantail of Melon and Lemon Dressed Prawns</b>	£4.35
<b>Vine Tomato and Buffalo Mozzarella Salad</b>	£3.85
<b>Dovetail of Melon</b> , <i>served with a compote of honeyed raspberries and almonds</i>	£3.75
<b>Classic Prawn Cocktail</b>	£3.95
<b>Florida Cocktail</b> , <i>grapefruit segments, orange segments and pineapple</i>	£3.50
<b>Fan of Poached Pear</b> , <i>scented with mint and served with a quenelle of stilton mousse</i>	£3.95
<b>Smoked Duck</b> , <i>nestling on red car with roasted pine kernels and a honey soya dressing</i>	£4.25
<b>Brie and Sunblushed Tomato Tart</b> , <i>baked with green pesto</i>	£4.00
<b>Game Terrine</b> , <i>served with plum chutney and oatcakes</i>	£4.25
<b>Haggis, Neeps and Tatties</b> , <i>served with a whisky mustard sauce</i>	£3.75
<b>Pearls of Melon</b> , <i>with raspberries and citrus fruits marinated in grand marnier</i>	£4.00

## Soups

<b>Traditional Homemade Scotch Broth</b>	£3.00
<b>Leek and Potato Soup</b>	£3.00
<b>Red Lentil Broth</b>	£3.00
<b>Plum Tomato and Basil Soup</b>	£3.00
<b>Cream of Mushroom and Thyme Soup</b>	£3.00
<b>Carrot and Coriander Soup</b>	£3.00
<b>Cream of Seasonal Vegetables Soup</b>	£3.00
<b>Broccoli and Almond Soup</b>	£3.00
<b>Cream of Cauliflower and Blue Cheese Soup</b>	£3.00
<b>Green Pea and Smoked Ham Soup</b>	£3.00
<b>Creamy Celery and Apple Soup</b>	£3.00
<b>Creamy Curried Parsnip Soup</b>	£3.00
<b>Chicken and Sweetcorn Soup</b>	£3.00
<b>Minestrone Soup</b>	£3.00
<b>Squash, Carrot and Orange with cinnamon crème fraiche Soup</b>	£3.00
<b>Cullen Skink Soup</b>	£3.00
<b>Carrot, Homey and Ginger Soup</b>	£3.00



# MAIN COURSES

## Main Courses

<b>Traditional Tender, Steak, Ale and Mushroom Pie</b>	<b>£12.25</b>
<b>Roast Sirloin of Scottish Beef</b> , napped with a claret and mushroom sauce	<b>£15.50</b>
<b>Supreme of Chicken Royal Stuart</b> , stuffed with chicken liver pate, encased in a puff pastry lattice, served with a ruby port wine sauce	<b>£13.00</b>
<b>Chicken Chasseur</b> , napped with a classic chasseur sauce	<b>£13.50</b>
<b>Supreme of Chicken</b> , stuffed with haggis with a whisky and Arran mustard sauce	<b>£13.50</b>
<b>Escalope of Steamed Salmon</b> , set on a saffron cream reduction	<b>£13.50</b>
<b>Roast Breast of Barbary Duck</b> , with heather honey and a kumquat and cherry sauce	<b>£14.25</b>
<b>Prime Roast Rib Eye of Beef</b> topped with a green peppercorn sauce	<b>£15.00</b>
<b>Baked Herb Crusted Loin of Cod</b> nestling on a garlic, caper and cherry tomato sauce	<b>£13.00</b>
<b>Saddle of Lamb</b> , stuffed with an apricot and rosemary forcemeat napped with a red wine and redcurrant glaze	<b>£14.50</b>
<b>Loin of Perthshire Pork</b> , presented with a sage jus and fresh apple sauce	<b>£13.25</b>
<b>Medley of Roasted Vegetables (V)</b> encased in a puff pastry	<b>£11.95</b>
<b>Courgette and Tomato Butterbean Crumble</b>	<b>£11.95</b>
<b>Cold Fillet of Scottish Salmon Salad</b> , crisp leaves, rocket, beetroot, cucumber and tomatoes	<b>£12.25</b>

## Vegetables

<b>Baton Turnip</b>
<b>Baton Carrots</b>
<b>Fine Green Beans</b>
<b>Mange Tout</b>
<b>Roast Parsnips</b>
<b>Braised Red Cabbage</b>
<b>Cauliflower Pollonaise</b>
<b>Steamed Broccoli</b>
<b>Minted Peas</b>
<b>New boiled Potatoes</b>
<b>Roast Potatoes</b>
<b>Duchess Potatoes</b>
<b>Rosemary and Garlic Potatoes</b>

Choose two vegetables and one potato, which is included in your main course price.

If you wish an Extra vegetable and potato selection, this is £1.25 per serving.



