

As the winter season descends on us Alan Will the Head Chef at La Stella and his team have been working closely with our suppliers to produce our latest Creations menu. We have been experimenting with the fresh & delicious produce this time of year has to offer & have come up with some interesting combinations.

Our Restaurant Manager Fiona can help with any questions you may have about our food, wine or drink offerings.

We do hope you enjoy your experience with us at La Stella

Winter Creations 2012

A gift from our kitchen will be presented to begin your meal

OUR STARTERS

SOLE BOUDIN

Confit Fennel, Garlic Snails, Sorrel & white Grape Veloute

SPICED QUAIL

Pearl Barley Risotto, Aubergine Caviar & Crisps

RABBIT PIE

Rolled Leg Ballontine, Puy Lentil & Ratatouille Dressing

CHEESE & PICKLE

Rarebit, Heritage Potato Salad & Pickled Onions

You Will Now be Presented with a Refreshing Intermediate Course

FROM THE LAND

SLOW ROAST PORK BELLY

Trotters Stuffed with Smoked Ham, Bubble & Squeak Rosti, Artichoke & Tarragon Fricasse

OUR TAKE ON THE CLASSIC STEAK GARNI

**Prime Centre Cut Fillet Steak, Mushroom Stovies, Roast Cherry Tomatoes, Green Peppercorn Sauce & Crispy Shallots
(£5 Supplement)**

POT ROAST PHEASANT "POT-AU-FEU"

Local Mushrooms, Calvados Sauce, Game Chips & Potato Fondant

BAKED POLENTA

Winter Vegetables, Braised Chicory, Sweetcorn Sauce, Onion Wafers

Please See Our Blackboards for Our Fish Specials & Desserts

Hand Crafted Petit Fours to Finish

Our Chefs take time to prepare & present the dishes to a high standard and do not rush the service. We will be happy to take requests and make every effort to ensure you enjoy your time with us.

2 Course £35 3 Course £40

**Please note that a discretionary 10% service charge is added all tables of six & more
FROM THE SEA**

TO BEGIN

SHETLAND BLUE SHELL MUSSELS

**A Big Pot of Creamy Garlic Mussels cooked with, Cream, Smoked Bacon & Cider
£6**

PAN FRIED KING SCALLOPS

**Sloe Gin Cabbage, Seville Orange Marmalade, Clam & Chervil Chowder
(£3 Supplement)**

TO FOLLOW

LA STELLA POSH SCAMPI:

Panko Breadcrumbed Monkfish Tail with Handcut Chunky Chips & Tangy Tartare Sauce

CRISPY COD FILLET

Boloungere Potatoes, Wilted Greens, Pinot Blanc

PAN FRIED SEABASS

**Saffron Heritage Potatoes, Crispy Capers, Lemon & Fennel Buerre
Noisette**

POACHED HALIBUT

Butterbean & Mergeuz Sausage Stew, Garlic Butter Spinach

**We would like to thank the following suppliers for all the hard work put
into sourcing our produce**

**Mark Murphy, Kevin Shand of Braehead, Eric Reid, M&J Seafood,
Highland Shellfish, Paul Duff, Graham's Dairy, Phil Buchan of the
Favonius, Ola Oils, Clarks, the Full Range & Wine Importers**

SWEET TOOTH MENU

ORANGE PARFAIT

Bitter Chocolate Macaroon & Blood Orange Sorbet

PINK LADY TART TATIN

Clotted Cream Ice Cream & Candied Vanilla

CHEESE

**Blue Monday, Mull of Kintyre Cheddar & Morangie Brie,
Grape Chutney, Ola Oatcakes**

EGG & SOLDIERS

Chocolate, Fondant & Brioche

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Hand Crafted Petit Fours to Finish

**We have an extensive selection of dessert wines, ports &
digestif's to perfectly accompany our sweet tooth menu
please ask us for our recommendations**

**We would like to take this opportunity to thank you for
visiting us at the Courtyard & appreciate all feedback.**