

STARTERS

Lobster Thermidor Tart
(Supplement of £7.50)

Whipped Goats Curd, Tomato & Basil, Crisp Parma Ham, Garlic Croutons

“Cannelloni” of Seatrout & Dill Crème Fraiche, Pea Puree, Avruga Caviar, Olive Oil Tuille

Roasted Veal Sweetbread, Casserole of Fresh Peas & Girolles, Horseradish Velouté

MAINS

Seared Pave of Scotch Beef, Broccoli Puree, Potato Terrine, Tender Stem Broccoli, Bone Marrow Sauce

North Sea Cod Courgette Flower Stuffed with Ratatouille, Poached White Beans,
Black Olive Puree, Basil Velouté

Roast Loin of Pork, Wye Valley Asparagus, Pearl Onions, Jumbo Cous Cous,
Baby Spinach & Bacon Velouté

Saffron Potato Gnocchi, Fresh Peas, Broad Bean & Feta Compote, Wild Asparagus & Leek Oil

PRE-DESSERT

Vanilla Pannacotta & Lemon Granita

DESSERTS

Iced Crossbasket Castle Honey Parfait, Chocolate Cremeux, White Chocolate Ice Cream

Raspberry Souffle with Lime & Lemongrass Sorbet

Lemon Curd, Fresh Strawberries, Basil Sorbet

Selection of Scottish Cheese from the Trolley Accompanied by Crackers, Quince Jelly, Honeycomb &
Chilli Jam

£75 per person

**Allergy information on all food dishes is available on request; please advise us about any allergies or food
intolerances before placing your order**

**Please note, although we do our utmost to prevent, any of our game dishes may contain shot
Service charge is not applied to your final bill, any gratuity is at the discretion of our guests**

Wellocks – Fresh Vegetables and Fruit

Ochil Foods – Game

Ramsay’s – Sausages, Bacon, Black pudding

Campbells Prime Meats – Meat, Fish

Galloway Lodge – Jams and Preserves

Katy Rodger’s – Yoghurt and Butter