



Set Dinner Menu

Please choose one dish for each course to create a menu for your party

Starters

Roast cauliflower and parmesan soup (v)

Heritage tomato salad, watermelon, pine nuts, basil dressing (v)

Goats cheese, heritage beetroot salad, truffle honey, toasted seeds (v)

Haggis, neeps and tatties, whisky sauce

Smoked haddock and parsley cake, wilted greens, saffron sauce

West coast crab, potato salad, avocado, buckwheat and chive

Ballotine of duck, fig chutney, watercress, raspberry and pistachio

Gleneagles & Co smoked salmons, soft boiled quail egg, cucumber,
orange and dill vinaigrette

Ham hock and chicken terrine, sauce gribiche, sour dough croute

Cured and lightly smoked salmon, crab mayonnaise, mango and passionfruit, citrus dressing

Main Course

Roast fillet of Scotch beef, braised beef bon bon, spinach,
fondant potato, carrot puree, red wine sauce

Grilled sea bass, spiced lentils, baby bok choy, lime leaf sauce

Roast fillet of Scotch beef, braised cheek, truffle mash potato, celeriac, red wine sauce

Scottish salmon, herb crushed potatoes, seasonal vegetables, hollandaise sauce

Free range chicken breast, savoy cabbage, mash potato, oyster mushroom, truffle sauce

Roast venison, savoy cabbage, mash potato, smoked almond granola,
chocolate infusion sauce

Scottish halibut, fondant potato, ratatouille, salsa verde

Roast loin of lamb, slow cooked shoulder, spinach, dauphinoise potato, carrot, mint jus

Crisp polenta, baby gem lettuce, young vegetables, carrot puree, truffle cream sauce (v)

Globe artichoke, sautéed spinach, wild mushrooms, Ratte potatoes,
truffle vinaigrette, pine nuts (v)

Food Allergies and Intolerances

If you have a food allergy or intolerance, please highlight this with us prior to placing your order and we can guide you through our menu.



Dessert

Trio chocolate mousse Dalwhinnie whisky ice cream, praline biscuit
Katy Rodgers yoghurt panna cotta, Scottish strawberry, basil, vanilla sable
Sticky toffee pudding, clotted ice cream
Cherry and almond pie, crunchy chocolate foam, cherry yoghurt ice cream
Baked rice pudding, vanilla foam, exotic fruit salad
Araguani 72% chocolate fondant, crispy cornflakes, milk sorbet
Apple tart tatin, bramley apple puree, granola, salted caramel ice cream
Chocolate cashew meringue tart, nutty streusel, chocolate cremeux, Dulcey ice cream
Selection of British cheeses, Gleneagles & Co chutney and oatcakes
Supplement (£7.50)

£85.00 per person

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