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.

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 salmon, 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)
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