



## Set Dinner Menu

*Please choose one dish from starter, main and dessert to create your own 3 course menu*

### **Starters**

- Roasted butternut squash soup, glazed chestnuts, toasted seeds (v)
- Honey baked goats' cheese, heritage beetroots, watercress emulsion (v)
- Poached pear, whipped Tunworth cheese, walnut tuile, pickled walnut vinaigrette (v)
- Whisky cured salmon & haddock fish cake, wilted sea herbs, warm tartare sauce
- West Coast crab, potato salad, soft boiled quails' egg, apple, celery, pickled mustard seeds
- Gleneagles & Co smoked salmon, cucumber, orange, dill, toasted buckwheat
- Oak smoked Scottish salmon, crab mayonnaise, fennel, pink grapefruit
- Ballotine of duck, fig chutney, watercress, quince & pistachio
- Ham hock & chicken terrine, spiced plum chutney, sourdough croute
- Haggis, neeps & tatties, whisky sauce

### **Main Course**

- Roast fillet of Scotch beef, braised beef bon bon, spinach, fondant potato, celeriac purée, baby carrot, red wine sauce
- Free range chicken breast, Savoy cabbage, haggis, mash potatoes, king oyster mushroom, truffle sauce
- Slow roasted Gressingham duck, smoked duck croquette, spiced carrot purée, endive, port jus
- Slow cooked venison loin, red cabbage, roasted quince, Gleneagles & Co chocolate jus
- Rump of Scottish lamb, slow cooked shoulder, honey baked swede, olive jus
- Braised Scottish beef rib, glazed vegetables, truffle mash, beef jus
- Grilled sea bass, spiced beluga lentils, roasted fennel, seaweed butter sauce
- Scottish halibut, herb crushed potatoes, leeks, Champagne sauce
- Roasted cauliflower steak, baby spinach, glazed turnips, smoked almond velouté (v)
- Truffle potato & Morangie brie terrine, beetroot purée, heritage carrots (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, praline

Yuzu yoghurt panna cotta, pineapple, banana, lime leaf

Baked goats' curd, pear, vanilla, lemon

Sticky toffee pudding, clotted cream ice cream

Baked rice pudding, cinnamon, plum, red wine

Valrhona Araguani 72% chocolate fondant, chocolate orange cornflakes, milk sorbet

Apple tarte tatin, Bramley apple purée, pecan granola, salted caramel ice cream

Passion fruit cannelloni, vanilla crème fraîche, mango, coconut

Selection of British cheeses, Gleneagles & Co chutney & oatcakes

*Supplement (£10)*

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