

SET DINNER MENUS 2010

CASTLE

caramelised onion and brie tartlet
served with pear chutney

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fillet of salmon coated in oatmeal
with a whisky cream sauce
served with seasonal vegetables

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tayberry crème brûlée served
with a ginger crisp

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fair trade fresh ground coffee
with scottish tablet

£26.50 per person

EDEN

cullen skink
(smoked haddock and potato soup)

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breast of duck
with a cranberry and port jus
served with seasonal vegetables

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lemon syllabub
accompanied by a highlander biscuit

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selection of scottish cheeses, oatcakes & grapes

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fair trade fresh ground coffee with mints

£30.00 per person

STRATHTYRUM

poached salmon salad

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roast ribeye of beef with haggis
served with rumbledethump potatoes
and seasonal vegetables

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raspberry cranachan served in a crisp tuille basket
with a bitter chocolate sauce

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selection of scottish cheeses, oatcakes & grapes

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fair trade fresh ground coffee with scottish tablet

£34.00 per person

OLD COURSE

venison pâté served with beetroot salad
and a warm potato scone

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loin of scottish lamb with a herb mustard crust
served with seasonal vegetables

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warm spiced pudding with seasonal fruits
and cinnamon ice cream

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selection of scottish cheeses, oatcakes & grapes

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fair trade fresh ground coffee with mints

£35.50 per person