

SET DINNER MENUS 2011

CASTLE

smoked cheese and cherry tomato tartlet
 with pesto and baby spinach salad

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roast fillet of salmon dressed with
 a pink peppercorn sauce
 served with seasonal vegetables

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strawberry shortcake
 (layers of shortbread, strawberries and cream
 with a bitter chocolate sauce)

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fair trade fresh ground coffee
 with scottish tablet

£28.00

EDEN

cullen skink
 (smoked haddock and potato soup)

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roast breast of duck
 with black cherry and balsamic reduction
 served with seasonal vegetables

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classic lemon tart
 served with a red berry compote

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selection of scottish cheeses, oatcakes and grapes

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fair trade fresh ground coffee with mints

£32.00

STRATHTYRUM

smoked chicken and crispy bacon salad
 with raspberry vinaigrette

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

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drambuie and heather honey crème brulee
 served with a ginger crisp

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selection of scottish cheeses, oatcakes and grapes

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fair trade fresh ground coffee with scottish tablet

£36.00

OLD COURSE

seared scottish smoked salmon, roasted plum tomato
 and baby herb salad served with
 a warm potato scone

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roast rack of Scottish lamb with wilted greens and
 pancetta and a rosemary jus
 served with seasonal vegetables

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traditional raspberry cranachan
 with highlander biscuit

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selection of scottish cheeses, oatcakes and grapes

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fair trade fresh ground coffee with mints

£38.00