

Restaurant Dinner Menu

To Start

Grilled Conference Pear (v)
Goats Cheese, Pine Nuts and a Honey Truffle Dressing

Ayrshire Ham Hock Terrine
Shallot Puree, Toasted Brioche and Reduced Balsamic

Haggis, 'Neeps an Tatties
Stornoway Haggis an 'Neep Cake, Goat Cheese Dauphinoise

Lake of Menteith Fishcake
with West Coast Mussels, Radish and Shellfish Velouté

Oban Scallops
Pan-seared with Stornoway Black Pudding and Cauliflower Puree

Main Course

Butternut Squash Risotto (v)
Parmesan Crisp toasted Pumpkin Seeds and Poached Hens Egg

Line-caught Fillets of Scottish Sea Bream
Fettuccini Grilled with Tomato & Olive Butter, Dressed Fennel

Shoulder of Scottish Lamb
Slow-cooked with Cumin, Garlic, Thyme and Red Wine, Dauphinoise Potatoes

Perthshire Pheasant Breast
Creamed Leeks, Rosti Potato "Smokehead" Malt Cream Sauce

10oz Buccleuch Prime Rib-eye Steak
Watercress, Roasted Vine Tomatoes, Sautéed Potatoes and Caper Butter

Side Orders all £3.50

Main dishes incorporate some vegetables and we are happy to offer additional side orders (hotel residents on Leisure Package rates the £3.50 supplement applies)

Buttered, cracked Salt & Pepper Mash New Potatoes
Sautéed Spinach Mixed Vegetable Selection

Desserts

Apricot Glazed Bread & Butter Pudding
Scottish Double Cream

Strawberry and Cream Panacotta
Mint Syrup and Butter Shortbread

Dark Chocolate Tart
Fresh Raspberries and Vanilla Ice Cream

Scottish Cheese Selection
Blue Monday, Morangie Brie and Isle of Mull Truckle Cheddar
Oatcakes, Celery and Quince Jelly

Coffee & Teas
£3.00 per person