



## **Starters**

**Please choose up to 3 of the following:**

### **Sweet potato, coconut & chili soup**

Herb croutons

### **Whipped Goat's Cheese**

beetroot, balsamic and rocket

### **Thai Salmon fish cake**

chilli, lime dressing, spring onion, pickled radish

### **Melon Fruit Salad**

Fruit sorbet, lemon syrup

### **Roasted Onion Soup**

herb croutons

### **Chicken Liver Parfait**

apple chutney and toasted brioche

## **Premium Starters**

£3.00 supplement per person

### **Classic Prawn Cocktail**

Marie Rose sauce, gem lettuce and lemon

### **Scottish Cured Salmon**

brambles, compressed cucumber, grape fruit, micro fennel

### **Scottish Scallops**

chorizo Jam, black Pudding, pickled fennel, chilli oil

## **Mains**

**Please choose up to 3 of the following:**

### **Herb Crusted Hake**

Crushed herb potato, braised fennel, lemon butter sauce

### **Angus Chicken Breast**

haggis, neeps, tatties, whisky sauce

### **Spinach & Ricotta Ravioli**

vegetable and tarragon nage, toasted pumpkin seeds

### **Roasted Duck Breast**

braised savoy cabbage, sweet potato fondant, plum, Chili jus

### **Scotch Braised Beef Bourguignon**

creamy mash, glazed seasonal vegetables

### **Pan seared seabass**

fregola pasta, parmesan cream peas, lemon oil

## **Premium Mains**

£4.00 supplement per person

### **Roasted Rack of Lamb**

dauphinoise potato, peas, mint, Madeira sauce

### **Roast Sirloin of Beef**

Yorkshire puddings, roast potatoes, red wine sauce

### **Scottish Salmon**

crushed New potato, sauté spinach, lemon gel, salsa Verde





## Desserts

**Please choose up to 3 of the following:**

### **Dark Chocolate Mousse**

hazelnut, spiced orange, coco tuille

### **Strawberry Cheesecake**

lavender ice cream

### **Lemon Glazed Tart**

lemon sorbet and fruit coulis

### **Pear and Almond Tart**

candied almonds, vanilla ice cream

### **Sticky Toffee Pudding**

butterscotch sauce and vanilla ice cream

### **Stewart Tower Ice Cream**

a home-made cookie

### **A Selection 3 of Scottish Cheeses**

Perthshire oatcakes & Peters Yard biscuits, grapes & homemade chutney

**£3.00 supplement per person**

## **Three Courses**

**£35 per person**

**Add Tea & coffee** with homemade shortbread £4.50

**A discretionary 10% service charge will be added to your bill**

**Please select up to 3 choices for each course and let the hotel know your choices so they can create you a personalised menu**

## Canapé Selection

**Canapés may accompany your drinks selection prior to dinner.**

**We recommend a combination of hot and cold Canapés.**

**Please choose from the following selection a minimum of 3 canapes must be selected.**

### **£2.50 each**

Goat's cheese arancini with onion seed crumb

Blue cheese and sun blushed tomato tartlet

Haggis bon bon, Arran mustard mayo

### **£3.00 each**

Smoked duck breast, plum, apple chutney

Smoked haddock choux bun

Goats cheese whip, pickled beets, candied walnuts

### **£3.50 each**

Mini aged scotch beef burger, smoked cheddar, onion marmalade

Breaded cod cheek, red onion & basil tartar

Quail & haggis Scotch egg

Duck spring roll, chilli dipping sauce

### **£4.50 each**

Beef tartare crostini, wasabi cream

Salmon gravlax and horseradish

King Prawn & Chorizo Skewer

Venison chipolata, brie, smoked bacon

