



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

Classic Prawn Cocktail
Marie Rose sauce, gem lettuce and lemon
(£3 per person supplement)

Scottish Cured Salmon
brambles, compressed cucumber, grape fruit, micro fennel
(£4 per person supplement)

Scottish Scallops
chorizo Jam, black Pudding, pickled fennel, chilli oil
(£5 per person supplement)

Mains

Please choose up to 3 of the following:

Herb Crusted Coley
Crushed herb potato, braised fennel, lemon butter sauce

Angus Chicken Breast
haggis, neeps, tatties, whisky sauce

Pumpkin Tortellini
vegetable and tarragon nage, toasted pumpkin seeds

Roasted Duck Breast
braised savoy cabbage, sweet potato fondant, plum, Chili jus

Scotch Braised Shin of Beef
creamy mash, glazed seasonal vegetables, red wine jus

Pan Seared Seabass
fregola pasta, parmesan cream peas, lemon oil

Scottish Salmon
crushed new potato, sauté spinach, lemon gel, salsa Verde
(£4 per person supplement)

Roasted Lamb Rump
dauphinoise potato, peas, mint, Madeira sauce
(£5 per person supplement)

Roast Sirloin of Beef
Yorkshire puddings, roast potatoes, red wine sauce
(£5 per person supplement)





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

Trio of Local Ice Cream

a home-made cookie

A Selection 3 of Scottish Cheeses

Perthshire oatcakes & Peters Yard biscuits, grapes & homemade chutney
(£4.50 supplement per person)

Three Courses

£36 per person

Add Tea & coffee with homemade shortbread £4.50 per person

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 bon bon

Goats cheese whip, pickled beets, candied walnuts

£3.50 each

Mini aged scotch beef burger, smoked cheddar, onion marmalade

Monk fish cheek, satay, peanuts

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

Smoked venison, cranberry

