



PLATINUM MENU

SMOKED SALMON

FINEST SCOTTISH SALMON WITH A DILL AND CAPER DRESSING

HAM HOCK TERRINE

PRESSED HAM TERRINE STUDDED WITH PINK PEPPERCORN SERVED WITH A TOMATO CHUTNEY

TOMATO, ROASTED PEPPER AND GARLIC SOUP

SERVED WITH A CRUSTY DINNER ROLL

BALMORAL CHICKEN

CHICKEN STUFFED WITH HAGGIS, SERVED WITH FONDANT POTATOES POOLED IN WHISKEY CREAM SAUCE

BRAISED STEAK

BRAISED STEAK ON A BED OF CARAMELISED ONIONS AND BACON WITH A FONDANT POTATO AND REDCURRANT GRAVY

SEABASS

PAN SEARED SEABASS FILLET WITH A CHERRY TOMATO AND CORIANDER SALSA TOPPED WITH DEEP FILLED LEEKS

VEGETARIAN OPTION

CHEFS SPECIAL

LEMON CITRON TART

SHARP LEMON CURD IN SWEET PASTRY WITH RASPBERRY COULIS

CRANACHAN

DOUBLE CREAM FLAVOURED WITH TOASTED OATS, HONEY AND WHISKEY WITH FRESH RASPBERRIES

CHOCOLATE TRUFFLE GATEAUX

LAYERED CHOCOLATE MOUSSE, SPONGE AND GANACHE

1 CHOICE – £30.95

2 CHOICE – £34.95

3 CHOICE – £38.95