



TRUMP
MacLeod House & Lodge
SCOTLAND

Dinner Menu

Chef's signature amuse bouche

To Start

Pan-seared hand-dived scallop, textures of celeriac, fresh apple & hazelnut

Orange cured duck breast, gingerbread gel, pickled clementine, carrot & walnut

Truffled goat's cheese mousse, balsamic roasted beetroot, pomegranate & endive

To Follow

Herb-crusted halibut, charred shallot, cocotte potatoes & wild mushroom

Pan-roasted venison loin, pomme dauphine, parsnip purée, heritage carrots & chestnut jus

Butternut squash risotto, roasted pine nuts & parmesan tuille

Dessert

Toffee apple soufflé & vanilla bean ice-cream

Chocolate ganache, white chocolate Aero, date sponge & cherry sorbet

Selection of Scottish cheeses, quince, red grapes & thyme crackers

To Finish

Tea, coffee & petit fours

Our food ethos is to source and serve the highest quality local and Scottish ingredients including our own home-grown fruit and vegetables from the estate grounds. We are proud to work with Turriffs of Montrose, Graham's Dairy, Ythan Bakery, The Amity of Peterhead and many other top-quality local suppliers.