



TRUMP
MacLeod House & Lodge
SCOTLAND

Dinner Menu

Chef's signature amuse bouche

To Start

Red mullet, blood orange dressing, rhubarb gel, passion fruit purée & thyme bread

Venison carpaccio, pickled wild mushroom, wholegrain mustard aioli & honey croutons

Squash tortellini, almond & sage (v)

To Follow

Fillet of beef, mushroom and pistachio duxelle, sweet potato terrine, purple sprouting broccoli, mushroom purée, roast shallot & berry jus

Pan-fried halibut, lemon and thyme pomme purée, langoustine, artichoke purée, char baby leek & crayfish sauce

Red pepper, feta and courgette ravioli, red onion purée, marinated garlic & dill cucumber (v)

Dessert

Hot kiwi soufflé & strawberry ice-cream (v)

Chocolate and coffee delice, cherry gel, hazelnut praline, white chocolate Aero & cherry sorbet (v)

Selection of Scottish cheeses, apple chutney, quince, red grapes & oatcakes (v)

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 Turrieffs of Montrose, Graham's Dairy, Ythan Bakery, The Amity of Peterhead and many other top-quality local suppliers.