





Amuse-Bouche

To Start

Trump-cured Scottish sea trout gravlax, brown sugar, dill, pickled garden vegetables, bread & butter gateaux

Intermediate

Consommé of venison & estate shredded vegetables

To Follow

Dry-aged grass-fed, rib-eye of prime Aberdeen Angus beef, whisky jus, creamed potatoes & onion shavings

To Finish

White and dark chocolate parfait, crushed ginger crumb, honeycomb sprinkles & passion fruit

Tea, coffee & handmade Macallan-laced truffles





Dinner Menu V



To Start

Baked goat's cheese tartlet, beetroot gel, lemon olive salad leaves & butter bean salad

Intermediate

Vegetable consommé & estate shredded vegetables

To Follow

Roasted red onion and thyme glazed puff pastry, rich plum sauce herb & polenta scone

To Finish

White and dark chocolate parfait, crushed ginger crumb, honeycomb sprinkles & passion fruit

Tea, coffee & handmade Macallan laced truffles