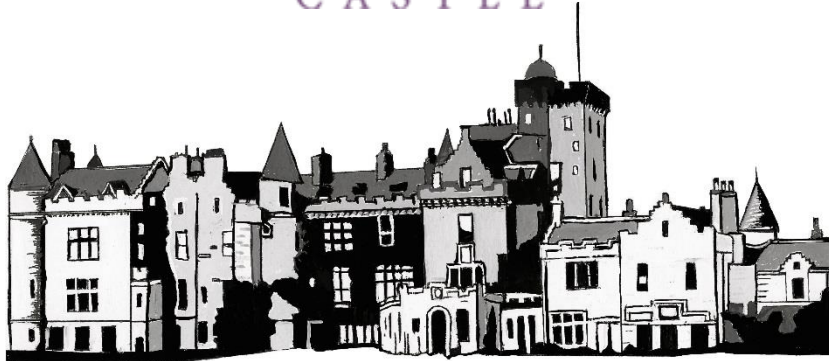




GLENAPP

CASTLE



SAMPLE LUNCH MENU

Beetroot Risotto with Parmesan, Aged Balsamic and Feta
Or

Cocoa Nib and Pistachio Crusted Ballotine of Foie Gras
with Toasted Brioche and Apple Ketchup



Pan Seared Fillet of Seabass with Red Pepper Emulsion,
Charred Baby Gem Lettuce, Baby Leeks and Salsa Verde
Or

Roast Breast of Goosnargh Duck with Cider Pommes Fondant,
Carrot Purée, Pak Choi and Ginger Scented Duck Jus



Passionfruit Soufflé with Vanilla Ice Cream

Or

A Selection of Scottish Cheeses
with Home-Made Chutney, Charcoal Biscuits and Oatcakes

Supplement of £8.00 per person for Cheese and Dessert



Freshly Ground Sumatra Gayo Coffee
with Petit Fours

Executive Chef – David Alexander
Head Chef – Tyrone Ellul