



GLENAPP

CASTLE



Breaded John Dory with Tartare Sauce



Pea Risotto with Garden Mint, Feta and Parmesan



West Coast Cod with Parsley Sauce



*Roast Breast of Goosnargh Duck with Butternut Squash Puree, Roasted Couscous,
Haggis Bonbon and a Ginger and Coriander Jus
Or*

*Fillet of Loch Duart Salmon with Jersey Royal Potatoes,
New Season Asparagus and a Garden Chive Hollandaise*



Chef's Pre-Dessert



*Buttermilk and Rosewater Pannacotta with Scottish Strawberries,
Raspberry Coulis and Pink Peppercorn Honeycomb
Or*

*Choose from a Selection of Scottish Cheeses
with Walnut Bread, Wholemeal Crackers and Scottish Oatcakes
Supplement of £12.00 per person for Cheese and Dessert*



Freshly Ground Sumatra Gayo Coffee with Petit Fours

Executive Chef – David Alexander