



GLENAPP

CASTLE



Beetroot Risotto with Feta, Parmesan and Aged Balsamic

Or

Pan Seared Orkney Scallops with Cauliflower Purée and a Seaweed Butter Sauce



Roast Loin of Galloway Forrest Roe Deer with Celeriac Purée, Girolles,

Haggis Bon Bon and a Blackberry and Port Reduction

Or

Grilled Fillet of Atlantic Halibut with Pomme Purée, Baby Leeks and Sauce Bonn Femme



Passionfruit and Vanilla Cheesecake with its own Sorbet

Or

A Selection of British 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