Glenskirlie Castle Restaurant

Starters

5.95 7.50 Chicken liver pate Warm bread/butter spiced apple chutney / date puree / oatcakes Smoked mackerel 7.25 6.90 **Timbale** Smoked mackerel rillettes / pickled cucumber Sweet melon, cranberry & mulled wine timbale black sesame bread crispbread / orange and prune chutney 6.90 Bread/ rapeseed oil/ flavoured vinegar Tartlet 4.50 Carmelised red onion tartlet / rocket / Feta Marinated Olives / Sun blushed tomatoes / 3.90 red pepper & basil garlic

Mains

Steak Pie 14.50 Scottish Salmon Lyonnaise potatoes / buttered seasonal Fillet of Scottish salmon / crayfish and samphire velouté. **Haddock Goujons** 14.50 Chicken Breast Beer battered / hand cut chips / lemon / tartare sauce Creamy garlic potatoes / mushroom, shallots and pancetta Gravy. 13.00 Braised beef 16.60 Rigatoni Light cream/ seasonal greens / herb oil / garlic bread Braised shin of beef / root vegetables / red wine jus. add chicken +3.5 Add bacon +1.7 Vegetable Pithivier 15.50 Butternut, chestnut, and shallot pithivier / truffle cream

All above mains served with roast potatoes & seasonal vegetables.

Italian meringue /crème fraiche ice cream

Desserts

mixed crackers

Traditional Christmas pudding 7.00 Cheesecake 7.50

Warm pudding /brandy sauce. Honey and Crowdie cheesecake with a raspberry jelly / seasonal compote / Chantilly cream

Mousse 8.00

Chocolate pave mousse / covered in a chocolate glaze / ginger biscuit base / orange sorbet / gin and tonic gel Pumpkin, carrot and walnut cake/ spiced pumpkin curd /

Cheese 11.00 Scottish cheese / homemade chutney / quince jelly /

WE HAVE A GLUTEN FREE & VEGAN MENUS AVAILABLE ON REQUEST

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. Although every care is taken to ensure dietaries are catered for, we cannot guarantee no cross contamination has taken place.