



CROSSBASKET  
CASTLE  
★★★★★

## *Wedding Breakfast Menu*

From £60

### *Starter*

Dunkeld smoked salmon and a three potato terrine with sauce gribiche

Tartare of Dunkeld smoked salmon with crème fraiche and pickled cucumber

Chicken liver and malt whisky parfait with an apple and rhubarb chutney and a toasted brioche

Bayonne ham with artichoke purée and a marinated baby artichoke with toasted sunflower seeds

“Oeuf froid Carême”; artichoke heart, smoked salmon, poached egg and herring caviar

Scottish blue tail lobster bisque with Armagnac

Cream of Paris button mushroom, crème D’Isigny and Brillat Savarin toast

Heritage carrot tarte tatin, cumin, goat cheese, herb salad and a honey mustard sauce

Ballotine of Blairgowrie duck with pistachio, plum chutney, mix greens and sour dough

*(£5 supplement)*

Tian of West Coast crab and quinoa with mint and cucumber

*(£5 supplement)*

Cervelas of Loch Duart salmon with lobster and Achiltibuie scallops, leek fondue, and a light butter sauce

*(£5 supplement)*

## *Intermediate*

Seared Achiltibuie scallop with avocado purée, pan fry avocado, pak choy and pink grapefruit salsa

Seared Achiltibuie scallop, grilled leek, caramelised baby onion with chorizo and a sherry vinegar emulsion

North Berwick brown crab cannelloni, with pink grapefruit, cucumber and frisee lettuce

North Berwick Crab cake with green apple, kohlrabi, radish and a sweet chilli dressing

Loch Creagan clam and cockle palourdes risotto with deep fry baby artichoke

Pea, bacon, Loch Creagan clams and brown crab Gnocchetti

Glazed Peelham farm pork belly, raz-el-hanout, chickpea purée, crisp blue prawn

*(£5 supplement)*

Three Loch Creagan Oysters Rockefeller

*(£5 supplement)*

Scottish blue tail lobster mousseline wrapped with spinach, champagne butter sauce and herring caviar

*(£5 supplement)*

Half Scottish blue tail lobster, dry apricot, verbena and apache roasted potato

*(£5 supplement)*

## *Main Course*

Loch Duart salmon tournedos with broccoli purée stem broccoli, shitake and a miso butter sauce

Fillet of Gilthead bream, a tian of courgette, pine nuts, parmesan and a parsley jus

Roast Atlantic cod, black rice, calamari ‘persillade’, courgettes and spiced-pepper coulis

Tournedos of Peterhead haddock, palourdes and cockles, sea purslane and crushed potato

Roast free range St. Brides chicken breast, mimolette mash, sorrel pesto and meat jus

Roast St. Brides guinea fowl, fregula sarda, wild mushroom, sun-blush tomato and meat jus

Confit duck leg with a horseradish mash, poached cherries and a sour cherry sauce

Rare breed glazed pork collar, potato gnocchi, wild mushroom, sun blush tomato and wild garlic

Perthshire roast rack of lamb, creamed potato, courgette gratin and a lamb jus

Braised monkfish with a lobster sauce, red rice and fennel terrine and basil cress

*(£7.50 supplement)*

Fillet of West Coast turbot “meunière”, onion purée and tempura and soya chicken jus

*(£7.50 supplement)*

Wild Atlantic sea bass, barigoule of artichokes, tapenade crouton, extra virgin olive oil and basil oil

*(£7.50 supplement)*

Roast fillet of Angus Beef and Guinness braised beef pudding with roasted carrot, kale and a red wine jus

*(£7.50 supplement)*

Saddle of Inverurie lamb, braised shoulder croustillant, carrot, Israeli couscous and a pistachio yoghurt

*(£7.50 supplement)*

Butter-roasted Peterhead halibut with creamed leeks, crushed charlotte potatoes and lobster bisque

*(£7.50 supplement)*

Highland roasted loin of Venison, pommes Dauphine, spring cabbage and a sauce Poivrade

*(£10 supplement)*

Aberdeen Angus Beef Wellington with wilted baby spinach, mange-tout, fondant potato and a red wine sauce

*(£10 supplement)*

## *Desserts*

Chocolate and hazelnut praline croustillant and Oreo ice cream

Caramelised apple toffee pudding with vanilla ice cream

Exotic fruits ravioli, Pina Colada cream and lime sorbet

Raspberry and rosewater trifle with Green Chartreuse granité

Strawberry and verbena Tiramisu

Caramelised lemon tart with blackcurrant sorbet

Gratin of poached strawberry, champagne sabayon, champagne sorbet and an Almond Tuile

*(£5 supplement)*

Selection of British cheeses with quince jelly, celery and apple chutney

*(£7.50 supplement)*