



Chef's Taster

Salt Baked Beetroot Salad, Knockraich Farm Crowdie Mousse, Caraway Tuile Biscuit & Beetroot Vinaigrette
Zinfandel Rose, Rozella, Veneto, Italy 2014

Scottish Blue Tail Lobster Tortellini, Tomato Fondue, Basil Purée with a Light Shellfish Bisque
Chardonnay, Santa Ema, Maipo Valley, Chile 2014

Pan Fried Skate Wing, Baby Leeks, Samphire, Brown Butter, Fresh Almonds and a Lemon Beurre Blanc
Mr Roux & Mr Chapoutier, Roussillon, France 2014

Fillet of Orkney Gold Beef, Ox Cheek Cannelloni, Glazed Heritage Carrot, Pomme Maxim with a Bordelaise Sauce
Mr Roux & Mr Chapoutier, Roussillon, France 2014

Parsnip Cream, Fresh Cobnuts, Blackcurrants & Coffee Ice Cream
Moscato Frizzante, Australia, 2014

OR

Selection of Cheese Served from our Trolley Picked by George Mews with Scottish Quince Jelly, Scottish Damson Jelly,
Homemade Oatcakes and Fruit Chutney
Taylor's Tawny Fine Port, Portugal

Tea or Coffee with Petit Fours

£67 Per Person

Additional Cheese or Dessert Course £12.50 Per Person

£97 Per Person with Matched Wines

We endeavour to use local produce wherever possible.
Allergy information on all food dishes and any beverage/ wine by the glass is available on request.
A 10% discretionary service charge on all Food & Beverage will be added to your account.

Albert & Michel Roux Jr
CROSSBASKET CASTLE