



Sunday lunch menu 2

Pumpkin and parmesan soup, Pickled Cep Chutney, Whipped Katy Rodgers Crème Fraiche
Roulade of Hot Smoked Dunkeld Salmon, North Berwick Crab Salad, Lemon Mayonnaise
Galantine of Gartmorn Farm Duck with Pistachio, Spiced Pear Compote and Toasted Sourdough

Slow Roast Leg of Borders Lamb, Boulangere Potatoes, Roasted Heritage Carrots, Mint Sauce and Rosemary Jus
Pan Fried Fillet of Stone Bass, Roasted Winter Vegetables, Parsnip Puree and Port Sauce
Beetroot & Barley Risotto with Whisky and Honey Glazed Root Vegetables

Rum Crème Caramel with Golden Raisins

Selection of Cheese from Our Trolley Picked by George Mews Served with Scottish Quince jelly, Scottish Damson Jelly, Arran Oatcakes and Fruit Chutney

Selection of Today's Sorbets

3 course lunch £

Selection of tea or coffee with petit fours £4.50

We endeavour to use local produce wherever possible.

A 10% discretionary service charge on all Food & Beverage will be added to your account.

Albert & Michel Roux Jr
CROSSBASKET CASTLE