



CROSSBASKET
CASTLE
★★★★★

*Smoked Duck Breast, Belgian Endive, Blood Orange
Textures of Beetroot, Horseradish, Apple and Chilli
Red Mullet with Jerusalem Artichoke Veloute*

★★★★★

*Slow Roasted Leg of Scottish Lamb, Heritage Carrots, Dauphinoise, Lamb Jus
West Coast Sea Bream, Caramelised Cauliflower, Lightly Spiced Cauliflower Cous Cous, Saffron Veloute
Butternut Squash Risotto, Poached Hens Egg, Sage and Toasted Goats Cheese*

★★★★★

*Passionfruit Cheesecake, Candied Cashew Nuts, Lime Sorbet
Drambuie and Hazelnut Ice Cream, Coconut Sorbet
A Selection of British and Continental Cheeses from Our Trolley with Quince
and Damson Plum Jelly and Fresh Grapes*

3 Course Lunch £39.50

Selection of Tea or Coffee with Petit Fours £4.50

WE ENDEAVOUR TO USE LOCAL PRODUCE WHEREVER POSSIBLE

*Poultry from Gartmorn Farm and St Brides, Meats and Game from Ochill Foods,
Fish and Shellfish from Campbells Prime Meats and Loch Fyne Oysters, Vegetables and Potatoes from Albert Bartlett and Caldwell's Farm,
Free Range Eggs from Kilduncan's of Leven, Dairy from Katy Rodgers*

Service charge is not applied to your final bill any gratuity is at a discretion of our guests

Albert & Michel Roux Jr
CROSSBASKET CASTLE