



CROSSBASKET
CASTLE
★★★★★

Dinner and Wine Evening
Thursday 8th October 2020

Confit Chicken and Duck Liver Ballotine, Blackberry, Grape, Brioche

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*Roast Sirloin of Tweed Valley Beef, Smoked Potato Curd, Carrot
Croquette, Rainbow Chard, Bordelaise Sauce*

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Crème Caramel, Banana, Cinnamon Ice Cream

For Allergens advise please ask your server.

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