



CROSSBASKET
CASTLE

*Dinner & Gin Tasting
Thursday 20th August*

*Hot Smoked Salmon, Baby Spinach, Saffron Cream,
Kibbled Onions, Pickled Radish*

*Roast Loin of Venison, Savoy Cabbage, Smoked Celeriac Puree
Red Currant and Juniper Jus*

Pertshire Strawberry Mille Feuille, Elderflower Sorbet

Selection of Tea or Coffee with Petit Fours

3 Course Dinner £45.00

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