



CROSSBASKET
CASTLE

*Dinner & Wine Tasting
Thursday 6th August*

*Smoked Salmon, Katy Rodgers Crowdie, Pickled Summer Vegetables,
Sukura Cress*

*Sirloin of Tweed Valley Beef, Pomme Puree, Smoked Bacon,
Summer Vegetables, Red Wine Jus*

Salted Caramel Tart, Confit Peach, Roast Almond Ice Cream

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