



CROSSBASKET  
CASTLE  
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*Dinner & Whisky Tasting  
Thursday 13<sup>th</sup> August*

*Langoustine Bisque, Glenfiddich Cream*

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*Roast Sirloin of Tweed Valley Beef, Beef Cheek Bon Bon  
Summer Vegetables, Peppercorn Jus*

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*Dark Chocolate Fondant, Kumquat Compote,  
Crème Fraiche 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*  
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