



Cromlix



Menu 1

Celeriac and Rosemary Soup

Pot Roasted Free Range Chicken, Seasonal Vegetables, Tarragon Jus

Seasonal Fruit Pavlova with Crème Chantilly, Fruit Coulis

Coffee and Petit Four

£ 37.00

Menu 2

Tian of Dingwall Black Pudding, Free-Range Hen Egg, Potato Dijon Mustard Foam

Organic Poached Scottish Salmon, Red Wine Sauce, Savoy Cabbage, New Potatoes

White Chocolate Panna Cotta with Passion Fruit Syrup, Lange du Chat Biscuit

Coffee and Petit Four

£ 37.00

Menu 3

Cream of Leek and Potato Soup with Poached Organic Salmon, Herring Caviar

Roast Saddle of Lamb Filled with Spinach, Potato Gratin, Lamb Jus

Classic Caramelised Lemon Tart with Seasonal Sorbet

Coffee and Petit Four

£ 42.00

Discretionary 10% service charge will be added to your bill.



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Menu 4

Chicken Liver and Malt Whisky Parfait with Apple and Raisin Chutney, Toasted Brioche

Tournedo of Hake, Grenobloise, Caramelised Cauliflower Purée

Chocolate Truffle Cake, Caramelised Pear, Vanilla Ice Cream

Coffee and Petit Four

£ 42.00

Menu 5

Salmon, Lobster and Scallop “Cervelas” Curried Leek, Light Shellfish Sauce

Roast Sirloin of Aged Aberdeen Angus Beef, Yorkshire Pudding, Fondant Potatoes, Fine Beans and Red Wine Jus

Sticky Toffee Pudding with Clotted Cream Ice Cream

Coffee and Petit Four

£ 50.00

Menu 6

Hot Duck Torte, Mesclun Salad, Red Wine Sauce

Fillet of Megrim Sole, Crayfish Sauce, New Potatoes, Seasonal Vegetables

Paris-Brest

Coffee and Petit Four

£ 50.00

Discretionary 10% service charge will be added to your bill.



Menu 7

Crab Bisque with Crab and Coriander Won Ton

Roast Sirloin of Beef, Bone Marrow, Spinach and Mushroom Gratin, Red Wine Sauce
Fondant Potato

Coffee and Mascarpone Macaron, Tiramisu Ice Cream

Coffee and Petit Four

£ 55.00

Menu 8

Borscht Bouillon with Vegetables and Sour Cream

Marmite of Scottish Seafood, Leeks and Barley

Braised Beef Cheek, Red Wine, Horseradish Mash
Glazed Carrot, Lardons and Baby Onion

Pear Dartois with Hot Chocolate Sauce

Coffee and Petit Four

£ 60.00

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Menu 9

Organic Smoked Salmon with Buckwheat Blini and Horseradish Cream

Cream of Celeriac Soup with Caramelised Cauliflower

Roast Saddle of Venison on the Bone, Black Pepper and Cranberry Sauce
Glazed Vegetables, Fondant Potato

Dark Chocolate Cremeux with Vanilla Ice Cream

Coffee and Petit Four

£ 65.00



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Menu 10

Lobster Mousseline Wrapped in Spinach, Champagne Butter Sauce

Fillet of Sea Bass, Parsley Root Purée, Chicken Jus

Butter Roasted Saddle of Newtonmore Venison, Glazed Winter Vegetables,
Poivrade Sauce, Cranberries

Spiced Carrot Salad, Barwheys Cheddar

Apple Tart Tatin with Vanilla Ice Cream

Coffee and Petit Four

£ 70.00

Discretionary 10% service charge will be added to your bill.



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Menu 11

Scottish Lobster “Bois Boudran”

Tronçon of Turbot with Braised Savoy Cabbage, Alsace Bacon, Red Wine Jus

Beef Wellington with Wilted Spinach, Mange Tout, Pommes Fondant,
Perigourdine Sauce

Lanark Blue Cheese Panacotta with Grapes and Walnut Salad

Chocolate Malt Whisky Truffle Cake, Oat Meal Tuile Biscuit

Coffee and Petit Four

£ 80.00



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Menu 12

Bisque of Langoustine with Armagnac, Tomato & Basil Tortellini

St Brides Farm Chicken Ballontine with Cromlix Garden Herbs, Cream Truffle
Dressing

Wild Mallaig Turbot with Smoked Haddock Stovies & Oyster Beignet, Caviar

A Selection of Fine Cheeses with Accompaniments

Golden Pineapple Sorbet with Mango Mousse

Dark Valrhona Chocolate and Pistachio Tart with Praline Ice Cream

£100.00

Discretionary 10% service charge will be added to your bill.