



Cromlix



Cromlix Menu Selector

For parties of 15 guests or more.

Please choose 1 dish per course to create your own bespoke set menu for your party.
Dishes are priced individually and the total price will be confirmed based on your selection.

Minimum requirement for 3 courses. If you wish to enjoy more than 5 courses please do let us know and we can work with you on additional options.

We will provide substitutions where required for any dietary requirements. Please do advise if there are any dietary restrictions in your party.

Starters	Price
Cromlix Waldorf Salad with Roquefort Blue	£8.00
Velouté of Butternut Squash with Truffle Potatoes	£9.50
Pea and Mint Soup with Hot Smoked Scottish Salmon	£10.50
Homemade Pâté Grand Mère with Prune and Spice Chutney	£11.00
Beetroot Tartare with Quails Egg and Garden Herbs	£12.00
Iberico Berlota Cured Meats with Remoulade and Apple Salad	£13.50
Smoked Salmon with Classic Garnish	£14.50
Salmon Mousse with Langoustine and Scallops, Shellfish Bisque	£16.50



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Intermediate

Price

Cullen Skink Soup

£3.00

Sorbet with Kirsch

£3.00

Watermelon Gazpacho

£4.00

Cherry Tomato and Pomegranate Salad with Roasted Lemon

£4.50

Gressingham Duck Breast with Cherry Mustard and Game Chips

£7.00

Lobster Tagliolini with Chervil

£9.50





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Mains	Price
Butternut Squash and Sage Ravioli with Seasonal Vegetables	£16.50
Truffle Macaroni and Cheese	£18.00
Pan-Fried Corn-Fed Chicken with Polenta, Sweet and Sour Peppers, Salsa Verde	£25.00
Loch Duart Salmon Fillet with Creamed Savoy Cabbage, New Potatoes, Caviar	£26.00
Scotch Beef Cheeks Braised in Red Wine, Pommies Puree, Bourguignon Garnish	£27.50
Seared Fillet of Seabass with Smoked Haddock Risotto, Lemon Oil	£28.00
Rack and Rump of Perthshire Lamb with Dauphinoise Potatoes and Carrot Puree	£32.00
Butter Roasted Newtonmore Venison Loin with Mushroom and Truffle Ravioli, Baby Beetroots	£34.00
Fillet of Scottish Beef with Rosti Potato, Creamed Wild Mushrooms, Port Wine Sauce	£38.00



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Pre-Desserts

	Price
Lychee Sorbet	£2.50
Pineapple Salsa	£3.00
Macerated Fruits with Consommé	£3.50
Peach and Prosecco Mousse	£4.00
Selection of Cheese and Biscuits	£8.00

Desserts

	Price
Pavlova Meringue with Fresh Fruit, Jersey Double Cream	£8.00
Cromlix Lemon Tart	£9.50
Crème Brûlée with Vanilla Shortbread	£10.00
Sticky Toffee Pudding with Clotted Cream Ice Cream	£11.00
Coconut Mousse with Lemongrass and Lime Syrup	£11.50
Valrhona Chocolate Tart with Katie Rodgers Crème Fraîche	£12.00
Hot Chocolate Fondant with Baileys Ice Cream	£13.00
Selection of Fine Cheeses with Biscuits and Chutneys	£16.50
Coffee with Petit Fours	£3.95