



Cromlix



À LA CARTE

STARTERS

Cep Velouté with Winter Truffle Ravioli, Wild Mushrooms	£11.50
Terrine of Celeriac and Carrot with Chestnuts, Chicory, Chraimeh Sauce	£10.50
Lasagne of French Rabbit with Homemade Fig Jam, Pickled Walnuts	£14.00
Citrus Cured Scottish Trout with Orkney Scallop, Wasabi Crème Fraiche, Pickled Beetroots, Cranberry, Apple and Watercress Salad	£16.00
Soufflé Suisse,se, Albert Roux's Baked Floating Souffle, Mull Cheddar and 24 Month Aged Comté Cheese	£12.00

MAIN COURSES

St Brides Farm Free Range Hubbard Chicken Breast with Confit Leg, Yeast Crumb, Apache Potatoes, Light Rosemary Jus	£29.50
Wild Scottish Halibut On The Bone with Leek Purée Confit Leek and Smoked Haddock Croquette	£34.00
Local Wild Duck Breast with Chicory Tart, Butternut Purée Vegetable Terrine and Duck Orange Sauce	£28.00
Butter Roasted Newtonmore Red Deer Loin, Salt Baked Beetroot, Home Smoked Glazed Game Sausage, Kalettes and Madeira Game Jus	£33.50
Wellington of 35 Day Aged Scotch Beef Fillet, Stuffed with Mushrooms, Chestnuts, Bacon, Cranberries, Cabbage and Spiced Bread. Served with Hasselback Potatoes, White Turnip, Kalettes, Red Wine Sauce <i>Please Allow 30 Minutes Cooking Time</i>	£45.00

DESSERTS

Soufflé of William Pear with Cinnamon Ice Cream, Vanilla and Pear Compote	£12.00
Warm Valrhona Chocolate Fondant, Salted Caramel Popcorn with Baileys Ice Cream	£12.50
Selection of British and Continental Cheeses from the Trolley	£15.00
Coconut and Passionfruit Entremet, Roast Coconut Sable, Passionfruit Sorbet	£11.50
Selection of Ice Creams and Sorbets	£10.00

We endeavour to use local produce wherever possible.

Where possible our produce comes from our kitchen gardens or Cromlix Estate. Please be understanding if certain items are not available as our produce is purchased or picked daily.