



GLENAPP

CASTLE



GLENAPP CASTLE FESTIVE DINNER SAMPLE

Ravioli of Goats Cheese with a Spinach and Vanilla Sauce

Or

Grilled Fillet of Luce Bay Turbot with a Light Oyster Velouté



*Roast Loin of Galloway Roe Deer with a Brioche and Cocoa Nib Crust, Carrot Purée,
Haggis Bon Bon and a Blueberry and Port Reduction*

Or

*Fillet of Loch Duart Salmon with Chive Pomme Purée, Confit Fennel,
Red Wine Salsify and a Star Anise Jus*



Warm Chocolate Fondant with Praline Ice Cream and Banana Milkshake

Or

*A Selection of Scottish Cheeses
with Walnut Bread, Wholemeal Crackers and Scottish Oatcakes
Supplement of £12.00 per person for Cheese and Dessert*



Freshly Ground Sumatra Gayo Coffee with Petit Fours

Executive Chef – David Alexander