

## SUNDAY LUNCH

Chilled Galia Melon with poached Fruits and Strawberry Water Ice

Grilled Crotin Goats Cheese with Beetroot and Apple Chutney  
With Soft Herb Salad

Carrot and Cumin Soup with Buttery Croutons

Traditional Smoked Salmon with Lemon, Shallots and Baby Capers

Chicken and Goose Liver Parfait with Chicory and Pine Nut Salad, Port Wine Syrup

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Roast Rib of Scotch Beef (cooked medium-rare)  
With it's own Pan Juices, Yorkshire Pudding and Creamed Horseradish

Breast of Corn fed Chicken on a Risotto of Peas and Feves  
With Glamis Asparagus and Porcini Cream

Whole pan fried Megrin Sole with New Season Potatoes,  
Panache of Seasonal Green's and Sauce Bernaise

Braised Shoulder of Lamb with Pomme Puree, Apple and Grape Chutney,  
And Caramelised Pearl Onions with Red Wine Jus

Fresh Egg Tagliatelle with Sun Blushed Tomatoes, Spinach and Roast Globe Artichoke,  
Feta Cheese and Pesto Dressing

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Vanilla Crème Brulee with Homemade Shortbread

Date and Toffee Pudding coated in Butterscotch Sauce

Fresh Berry Pavlova, Sweet Chantilly Cream and Chocolate Sauce

Warm Brioche Bread & Butter Pudding

Selection of Scottish and French Cheeses on slate  
With Homemade Chutney and Aberfeldy Oatcakes

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Coffee and Shortbread

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Three Courses and Coffee £25.00 per person