



Group menu 3 £35 per head.

Loch and Glen.

Starters

Hot Smoked Trout Fillet served on bed of Mixed leafs
Finished with Capers and Horse-radish Crème Fraiche

Local Game Terrine
Served with Onion Chutney and Scottish Oatcakes

Garlic and Herb Wild Mushrooms bound in light Cream Sauce
Served on top of Garlic Bread

Baked Ewes Cheese and Raspberry Tart
Served with Mixed Leafs finished with a Raspberry Dressing

Mains

Pan-fried Collops of Highland Venison
Served on Bed of Haggis Mash, Braised Red Cabbage, Wild Boar Meat Balls and Speyside Malt whisky and Pepper Sauce

Baked Duet Scottish Salmon and Rainbow Trout
Served on Bed of Crushed New Potatoes served with Confit Cherry Tomatoes and finished with Salsa Verde

Slowed roasted lamb Shank
Served in bed Mash Potatoes, Curly Kale and Finished with Redcurrant Jus

Roasted Hazelnut and Butternut Squash Pie
with Herby Tomato Sauce served on a Mixed Leaf Salad

Desserts

Cranachan
Traditional Scottish Dessert with Whipped Cream, Alvie Raspberries and Local Speyside Whisky

Sticky Orange and Ginger Pudding
Served with Custard

Butterscotch Pie
Served with Scottish Ice-cream and Hot Chocolate Sauce

Selection of Scottish Cheese and Biscuits