

THE
SCOTSMAN
HOTEL

PRIVATE DINING MENU

£55 per person | Choose one Dish from each course

STARTERS

Pate Grand-Mere
Gribiche Sauce, Brioche

Dunkeld Smoked Salmon & Trout Rilette
*Celeriac Remoulade, Parsley & Caper Lemon Oil,
Melba Toast.*

Braised Duck & Cured Ham Ballotine
Confit Shallot, Plum Chutney, Balsamic Oil, Sourdough

Torched Asparagus
*Pickled Mushroom, Lemon & Hazelnut Granola,
Truffle Emulsion*

MAINS

Roast Rack of Scotch Lamb
Charred Tender Broccoli, Creamed Potato, Port Wine Jus

Roast Boarders Sirloin Beef
*Haggis Croquette, Rumbledethump Potato,
Maple Carrots, Whisky Jus*

Loch Duart Salmon
*Scurlie Potato, Courgette, Baby Carrot,
Leek, Shrimp, Caper Cream*

Roast Breast of Chicken
*Fricasse of Leg, Summer Beans, Potato Rosti,
Scorched Leek, Truffle Jus*

DESSERTS

Fettercairn Cranachan Trifle

White Chocolate Mousse
Poached Rhubarb, Vanilla Shortbread

Millionaire Cheesecake
Apple Sorbet, Praline Snap

Salted Caramel & Chocolate Tart
Blood Orange Sorbet, Honeycomb

Cheese Selection (+£8 supplement)
*St Andrews Ainster, Auld Reekie, Clava Brie, Crackers,
Apple & Pear Chutney*