



## *Dunvegan*

Chicken liver pate with  
plum chutney, port jelly and oatcakes



Scotch potato soup with chopped chives



Chicken breast roasted in a mixed herb crumb with  
savoury mushroom rice, dauphinoise potato, turned  
vegetables and a basil, lemon and garlic cream



Tossed blue cheese and mixed berry salad  
with apple dressing



Vanilla pannacotta with strawberry jelly, freeze dried  
strawberries and granola biscuit

Coffee & mints  
**£38.99**

## *Braemar*

Citrus cured salmon with a fennel  
and orange salad and a vodka and orange gel



Carrot, ginger and honey soup



Apricot and pine nut stuffed loin of pork  
with braised red cabbage, turned vegetables,  
dauphinoise potato and a calvados and thyme cream



Goats cheese and heritage tomato salad  
with a red pepper and shallot dressing



Tiramisu, wrapped in chocolate striped sponge with  
chocolate glaze and a quenelle of chantilly cream

coffee & mints  
**£39.99**



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## Skirlie

Ham hock terrine with parsley  
and caper mayo and herb crisp bread



Tomato and spiced red lentil soup



Breast of chicken with crispy black pudding,  
smoked bacon, turned vegetables, dauphinoise potato  
and a redcurrant and tarragon gravy

or

Chilled teriyaki salmon with thai cucumber,  
mixed leaves and a sesame and honey dressing



White chocolate mousse with blueberry & cassis jelly and  
mixed berry compote

Coffee & mints  
**£42.99**

## Glamis

Pressed confit chicken with  
apricot jelly and apple compote



Cream of broccoli and almond soup



Roasted fillet of beef with turned  
vegetables, dauphinoise potatoes and  
Glenskirlies classic monkey gland sauce  
(a creamy cognac, tomato and mushroom sauce)

or

Chilled tandoori spiced marinated chicken  
with house salad and a coriander, mint  
and yoghurt dressing



Milk chocolate roulade with kirsch ice cream,  
cherry jam and a white chocolate and  
bitter cherry coulis

Coffee & mints  
**£44.99**



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## *Dunrobin*

Kir royal Jelly with fresh raspberries and mint compote



Minestrone soup



Fillet of Scottish beef with roasted balsamic onions, dauphinoise potato, turned vegetables and a creamed horseradish and Drambuie sauce

or

Chilled smoked chicken breast with mixed leaves and a mango and avocado dressing



Heart shaped strawberry cheesecake with chantilly cream

Coffee & mints  
**£45.99**

## *Balmoral*

Beetroot, cream cheese and chive roulade with scallion sauce, beetroot oil and croutons



Cream of mushroom and tarragon soup



Roast loin of venison with a celeriac and grain mustard parsnip puree, turned vegetables, dauphinoise potato and a green ginger and puy lentil jus

Or

Chilled confit duck tossed with salad leaves and served with an orange and pomegranate dressing



Granny smith apple parfait with apple flavoured jelly, calvados syrup, candied apple crisp and spiced apple compote

Coffee & mints  
**£46.99**



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# Treasure Island

For your younger special guests – under the age of ten.

Melon fan with raspberry coulis



Freshly made soup with crusty bread



Chicken goujons with real chips



Vanilla ice cream covered with chocolate sauce

**£16.50**

When choosing your menu you can mix & match, choose one starter, 1 soup, 2 main courses (one hot and one cold) and 1 dessert the only rule we have is that it must be one hot & one cold main course, if you wish to change the menus, just choose your favourites, let us know & we will advise on price.

Please note that prices of all our wedding menu selections, drinks packages, related services can vary on a yearly basis and while we endeavour to keep any increases to a minimum it is advisable to check during your first appointment