

DINNER MENU



CULCREUCH HOUSE PATE
SERVED WITH ONION RELISH AND CRISP MELBA TOAST

FRESH FRUIT COCKTAIL
DRIZZLED WITH COINTREAU AND TOASTED COCONUT

WHITE WINE POACHED PRAWNS
FINISHED WITH CREAM AND HIGHLAND OATMEAL

CREAM OF CHICKEN SOUP
FINISHED WITH CROUTONS

REFRESHING SORBET

MOIST FILLET OF SCOTTISH BEEF MEDALLIONS
WITH A MUSHROOM AND RED WINE GRAVY

STRAWBERRY & MANDARIN GRILLED SALMON FILLET
SERVED ON A FRUIT AND LEEK STUFFING

SKINLESS MOIST DUCK BREAST
SERVED WITH FRUITS OF THE FOREST GLAZE

FILO BASKET
FILLED WITH PLUM & ROAST VEGETABLES
AND TOPPED WITH WARM BRIE

CREAM BRULEE
WITH WHIPPED CREAM AND SHORTBREAD

CHOCOLATE PROFITEROLES WITH WHIPPED CREAM

TRIO OF DELUXE ICE CREAM
SERVED WITH CRUSHED TABLET TOPPING

SELECTION OF CHEESES
ACCOMPANIED WITH A SELECTION OF BISCUITS

TEA/COFFEE & MINTS