



Dinner at Buittle Castle

EARLY SUMMER 2022

PEA AND LOVAGE SOUP (V) £9

A refreshingly light cream soup with ingredients from the Castle Gardens

BEETROOT, WILD ROCKET AND GOAT'S CHEESE SALAD (V) £11

Roast Beetroot, Wild Rocket, White Nancy Goat's Cheese

SMOKED SALMON WITH BLINI £12

Locally smoked salmon served with Creme Fraiche, Lemon, and Capers

HAM HOCK AND PISTACHIO TERRINE £11

Gloucester Old Spot rare breed terrine, served with an Apple & Shallot microgreen salad.



ROAST ASPARAGUS AND PEA RISOTTO (V) £17

With Truffled Peccorino

CORN FED CHICKEN SUPREME £18

Skin-on Breast of Chicken served with Fondant Potatoes and Seasonal Vegetables

BRAISED PORK CHEEKS £18

Served with Faro Wheat and Seasonal Vegetables



BALMORAL LEMON POSSET £8

Refreshing Posset with Almond Biscuits, and Blueberry & Grand Marnier reduction

CHOCOLATE FONDANT CAKE £8

Served with Cream of Galloway Vanilla Iced Cream and Summer Berries



FINE BRITISH AND CONTINENTAL CHEESES £12

Served with a selection of Biscuits and Fruit Jelly

3 COURSE MINIMUM - PLEASE LET US KNOW ABOUT DIETARY REQUIREMENTS.

DRINK ORDERS TAKEN ON NIGHT OF DINING