



Dinner at Buittle Castle

MID SUMMER 2022

CHILLED CUCUMBER SOUP (V) £9

A refreshingly light chilled soup with ingredients from the Castle Gardens.

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.



BLACK TRUFFLE FETTUCCHINE(V) £22

A simple but indulgent Pasta dish with seasonal truffles and a light cheese sauce.

PAN SEARED FILLET OF PLAICE £20

Dressed with Lemon and Capers, served with boiled potatoes and Seasonal Vegetables.

CORN FED CHICKEN SUPREME £18

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

GALLOWAY FILLET OF BEEF £

Served with Fondant Potatoes 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