



Turrets Restaurant



Starter

Smoked Salmon

stuffed with prawn mousse, lime dressed rocket

Ham Hock and Wholegrain Mustard Terrine

piccalilli, oatcakes, dressed salad

Carpaccio of Beetroot; Candy, Golden and Traditional

goats cheese, balsamic glaze

Pan Fried Scallops

pea puree, cherry tomatoes & pancetta crisp

Sauté Oyster & Field Mushrooms.

toasted crostini, soft poached egg glazed with parmesan.

Main Course

Venison

braised red cabbage, spiced carrot puree, tender stem broccoli, juniper berry and chocolate sauce.

Sea Bass

lemon and artichoke cous cous, caper and dill dressing

Succulent Chicken Breast

wrapped in Parma ham, haggis crumb, mash potatoes and a red wine sauce

Duck Breast

duck leg bon bon, potato terrine, creamed savoy cabbage, roasted baby carrot

Salmon Fillet

asparagus and leek risotto, crispy kale

Carrot Wellington

carrots, mushrooms, spinach and sunflower seeds with a carrot, orange and ginger spiced marmalade wrapped in a puff pastry case

Desserts

Sticky Toffee Pudding

with toffee sauce and vanilla ice cream

Eton Mess

strawberries marinated in Cointreau, whipped cream, crisp pastry thins, meringue crumb, strawberry drops

Chocolate Delice

berry salad & mint dressing

Cheesecake of the Day

Tulloch Castle Cheese Selection

grapes, chutney & oatcakes

1 course £25.00; 2 courses £30.00; 3 courses £35.00

We advise you to speak to a member of the team if you have any food allergies; full allergen information for each dish is available on request

Staying on a dinner, bed and breakfast package? You can enjoy a meal to the value of £30.00 per person.
Any additional charges will be added to your room account.

There is a 10% service charge added to all food and beverage bills. This is completely discretionary.
Please do not hesitate to let us know if you wish to remove this from your bill.