

## Gourmet Lunch

### *Starters*

*Steelhead Trout, Beets, Blue Cheese, Sunflower Seed and Pecan*

*Hen of the Woods, Goats Curd, Barley, Pear*

### *Mains*

*Slow Cooked Suckling Pig, Pork Tenderloin Rolled in Dried Cep, Leek, Swede, Cider and Calvados Sauce*

*Shetland Halibut Razor Clams, Roast Hispi Cabbage, Glenapp Garden Artichokes*

### *Desserts*

*Chocolate and Pistachio Tart with Vanilla Cheesecake, Tonka Bean Crumble,  
Cocoa Husk Ice Cream and Mandarin Gel*

*Yuzu, Mandarin & Passion Fruit Mousse, Matcha Crumble, Mandarin Gel & Lemongrass Ice Cream*

*£49.50*

*Glenapp Castle is delighted to be supporting the works of A Call To Business Foundation in Rogbere, Sierra Leone. A voluntary £2 per cover will be added to your dining bill and Glenapp Castle will match this donation to the charity. 100% of these funds contribute towards meals for over 350 children in the charity's schools and orphanage. Please inform a member of staff if you would like this contribution to be removed from your bill. Charity No 1089505.*