

À La Carte Three-Course Gourmet Dinner – Sample Menu

Chefs Amuse Bouche

Starters

Steelhead Trout, Heritage Beetroot, Trout Roe with Ponzu, Dashi & Buttermilk, Dill

Hen of The Woods Mushroom Roasted with Soy, Baby Leek, Smoked Potato

King Scallop from Orkney, Red Shiso & Apple, Braised Kombu, Radish & Sesame

Mains

Fillet of Beef, Barbequed Hispi Cabbage, Caramelised Onion, Golden Enoki, Garden Peas, Merlot Sauce

West Coast Lobster, Sesame, Fricasse of Beans, Potatoes Cooked with Isle of Bute Smoked Salmon & Saffron

Leek & Potato, Golden Enoki, Cous Cous, Sesame & Chive

Desserts

Glenapp Bespoke 69% Valrhona Dark Chocolate & Sesame Delice, Apricot & Umeshu Gel, Miso Caramel Ice Cream

Medjool Date Sticky Toffee Pudding, Salted Popcorn, Toffee Sauce, Madagascan Vanilla Ice Cream

*A Selection of Fine Scottish Cheeses,
Wholemeal Crackers and Scottish Oatcakes*

Freshly Ground Café Du Monde Coffee with Petit Fours

£85

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.