

**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*

**£95**

*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.*