



After an exciting day out, enjoy a delicious meal at Tullibardine Restaurant.

Sit back and relax as you enjoy fine cuisine at Tullibardine Restaurant. Situated at the heart of Blair Castle, the restaurant offers a relaxing dinner destination for friends and family. Relax in our large restaurant or enjoy garden views from the outdoor terrace.

2 COURSES - £21.95

3 COURSES - £25.95

Reservations are to be made by emailing blaircastlecatering@baxterstorey.com or phoning 01796 481207



Land Rover Blair Castle International Horse Trials

Evening Dinner Menu
Open from 5.30pm

Thursday, 25th August 2022

-STARTERS-

Spiced carrot & butternut velouté with turmeric roasted croutons

Seared tandoori salmon skewer, mint & pea shoot salad with herb yoghurt

Tikka spiced cauliflower on mint, lemon & spinach risotto

- MAINS -

Butter chicken tikka masala, pilau rice, vegetable samosa & naan bread

Saag paneer with cardamon & cinnamon rice, vegetable pakora & naan bread

Lamb Rogan Josh, pilau rice, vegetable samosa & naan bread

- DESSERTS -

Mango posset, lime & cinnamon shortbread

Creamy cardamon rice pudding with pineapple salsa & caramel crust

Friday, 26th August 2022

-STARTERS-

Atlantic prawn & avocado cocktail, spiced gazpacho & coriander crème fraiche

Smoked ham & sweetcorn chowder with warm sourdough bread

Grilled chicken Caesar salad, garlic croutons, boiled hens egg & streaky bacon

- MAINS -

Cajun spiced blackened chicken escalope on a brioche bun, potato & onion hash, lettuce, salsa, paprika mayonnaise with corn on the cob & sweet potato wedges

Steak burger on a kaiser bun with smoked bacon, tomato relish, lettuce, onion rings, gherkins & mayonnaise with coleslaw, garlic & herb potato wedges

Grilled vegetable burger with portobello mushroom & Swiss cheese on a beetroot bun with sweet potato wedges & creamy coleslaw

- DESSERTS -

Key lime pie with sweet cream

Apple crumble with toffee sauce & vanilla ice cream

Saturday, 27th August 2022

-STARTERS-

Orkney broth with sourdough bread & Scottish butter

Smoked west coast mackerel pate, Scottish oatcakes & citrus salad

Wild mushroom fricassee, puff pastry croute finished with wild garlic & chives

- MAINS -

Haggis, neeps & tatties with Arran mustard & whisky sauce

Roasted Tay salmon, minted baby potatoes, lemon butter & courgette tagliatelle

Low land leek & potato gratin, roasted baby vegetables & chive crumb

- DESSERTS -

Raspberry & toasted oat cranachan scented with blended whisky & Scottish shortbread

Bramble & apple crumble with Scottish vanilla ice cream

