



BLAIR CASTLE
& GARDENS
ATHOLL ESTATES

Christmas at the Castle

Lunch Menu

On arrival you'll be greeted by a traditional piper and welcomed with a glass of Prosecco and canapés. Your three-course lunch, freshly prepared in the castle kitchen, will showcase delicious local produce.

Please choose one starter, one main course and one dessert.

On Arrival

Selection of three canapés and a glass of Prosecco

Starters

Soup

Roasted parsnip, chestnut and truffle soup finished with a swirl of cream and parsnip crisps (GF) (VG)

Salad

Chicory, balsamic onion, Arran blue cheese, toasted walnuts, Perthshire honey (GF) (VG available)

Prawns

Succulent North Atlantic prawns, Blair Castle whisky Marie Rose sauce, crisp iceberg lettuce, toasted Wild Hearth sourdough (GF available)

Homemade Pate | Choose 1

Chicken liver and port, (GF)

Smoked Arbroath mackerel with lime and coriander (GF)

Sundried tomato and butterbean (GF) (VG)

Served with toasted Wild Hearth sourdough (GF available)

Main Course

Roast Turkey Crown

Free-range turkey crown, basted under the skin with a Drambuie, sage, orange and mace butter, rich turkey gravy, sage and onion stuffing, bread sauce, cranberry and port sauce, pigs in blankets (GF available)

Sirloin of Beef

Grass fed sirloin of beef, Blair Castle 12-year-old whisky and peppercorn sauce, Yorkshire pudding (GF available)

Roast Hake

Pan-roasted hake fillet topped with a cranberry, chestnut, and herb crumb, served on a bed of buttered leeks finished with a brown butter and sage sauce (GF available)

Wild Mushroom & Chestnut Wellington

Wild mushroom, chestnut, and cranberry wellington in golden puff pastry, with a red wine jus (VG)

All Served with

Duck fat or olive oil roast potatoes (GF)
Brussels sprouts with chestnuts and bacon (GF) (VG available)
Perthshire honey roasted carrots and parsnips (GF) (VG available)
Winter spiced red cabbage and Hercules Garden apples (GF)

Dessert

Plum Pudding

Made with plums from Hercules Garden served with brandy butter (GF available)

Cranachan Trifle

Layers of Blair Castle 12-year-old whisky soaked sponge, toasted oats, whipped cream, and raspberry compote, topped with heather honey and a shortbread crumb

Yule Log

Chocolate orange yule log, Cointreau cream

Scottish Cheeseboard

A selection of Scottish cheeses – Isle of Mull Cheddar, Connage Highland Brie, Blue Murder & Kintyre Applesmoke served with oatcakes, homemade fruit bread, quince paste, and grapes (GF available)

To Finish

Tea and Glen Lyon coffee

If you have any allergies or intolerances,
please indicate these on our booking form and our chefs will contact you directly.