



BLAIR CASTLE
& GARDENS
ATHOLL ESTATES

Christmas Lunch at the Castle Menu

Please choose one starter, one main course and one dessert

On arrival

Selection of three canapes and a glass of Prosecco

Starters

Soup

Roasted parsnip, chestnut and truffle soup finished with a swirl of cream and parsnip crisps (GF) (VG)
(Allergens: Nuts, Dairy - swirl of cream – can be excluded by request)

Salad

Chicory, balsamic onion, Arran blue cheese, toasted walnuts, Perthshire honey (GF) (VG)
(Vegan blue cheese and maple syrup available by request)
(Allergens: Dairy, Nuts)

Prawns

Succulent North Atlantic prawns, Blair Castle whisky Marie Rose sauce, crisp iceberg lettuce, toasted Wild
Hearth sourdough (GF, GF bread available)
(Allergens: Shellfish, Egg, Wheat apart from GF Bread)

Homemade Pate | Choose 1

Chicken liver and port, (GF) **(Allergens:** Dairy)
Smoked Arbroath mackerel with lime and coriander (GF) **(Allergens:** Fish, Dairy)
Sundried tomato and butterbean (GF) (VG)

Served with toasted Wild Hearth sourdough (GF bread available)
(Allergens: Wheat)

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 Stuffing and bread sauce available by request)
(Allergens: Dairy)

Sirloin of Beef

Grass fed sirloin of beef, Blair Castle 12-year-old whisky and peppercorn sauce, Yorkshire pudding
(GF apart from Yorkshire pudding)
(Allergens: Dairy, wheat – Yorkshire pudding)

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 Herb crumb by request)
(Allergens: Fish, Dairy, Nuts)

Wild Mushroom & Chestnut Wellington

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

All Served with

Duck fat or olive oil roast potatoes
Brussel sprouts with chestnuts and bacon (Allergen: Nuts)
Perthshire honey roasted carrots and parsnips
Winter spiced red cabbage and Hercules garden apples

(All GF. Sprouts without Bacon and Maple Syrup instead of honey available by request for VG)

Dessert

Plum Pudding

Made with plums from Hercules Garden served with brandy butter
(GF by request)
(Allergens: Wheat, Eggs, Dairy)

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
(Allergens: Wheat, Eggs, Dairy)

Yule Log

Chocolate orange yule log, Cointreau cream
(Allergens: Wheat, Eggs, Dairy)

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 oatcakes available)
(Allergens: Wheat, Dairy)

To Finish

Tea and Glen Lyon coffee