

THE BLACK WATCH CASTLE AND MUSEUM

Remembrance Menu

STARTERS

Confit duck terrine, mirabelle plum jam,
seasonal leaves, sourdough toast (gf)

Borettane onion tart tatin, winter leaf salad,
bramble and juniper dressing (vg)

MAIN COURSE

Fillet of Beef, ox cheek, bone marrow and potato croquette,
black cabbage, roast roots, sauce bordelaise (gf)

Dark lentil and vegetable shepherd's pie, roast roots, yellow
courgette, black cabbage, vegetable nage (v, vg*)

DESSERTS

Dark chocolate cremeaux, seabuckthorn and heather honey
sorbet, hazelnut dacquoise (gf, vg*)

COFFEE & SCOTTISH TABLET

(v) vegetarian (v*) vegetarian available
(vg) vegan (vg*) vegan available
(gf) gluten-free (gf*) gluten-free available