



2026/2027

THE BLACK WATCH CASTLE AND MUSEUM TRAVEL TRADE FOOD & DRINK OFFERING

We are delighted to welcome travel trade groups to The Black Watch Castle and Museum, and have developed a special set menu and additional refreshment options tailored to group needs. These menus are ideal for tour stops, whether you're looking for a full dining experience or a lighter refreshment break.

BREAKFAST MENU - AVAILABLE UNTIL 11:30AM

Filled Breakfast Roll with Hot Drink – £7.50pp

Choose from:

- Local butcher's link sausages
- Scottish back bacon
- Fried or scrambled eggs
- Black pudding

Full Scottish Breakfast – £15.75pp

Includes toast, fruit juice, hot drink, and choice of egg (Vegetarian option available)

TEA & COFFEE OPTIONS

Tea & Coffee with shortbread – £5.25pp

Tea & Coffee with scone – £6.25pp

Tea & Coffee with traybake – £7.25pp

SOUP & SANDWICH OPTIONS - PERFECT FOR A LIGHTER GROUP STOP

Seasonal soup with vegetarian & non-vegetarian sandwich platters – £13.00pp

Choice of the day's soups with pre-ordered sandwiches from the Bistro menu – £15.95pp

SET MENU

To ensure smooth service for your group, please note:

One menu option per group must be selected in advance. An additional vegetarian or vegan alternative can be provided if required and all other dietary requirements will be catered for separately.

PRICE - PER PERSON

1 course – £16.75

2 courses – £24.50

3 courses – £31.50

STARTER

Gin cured salmon, fennel & watercress salad, cucumber ribbons, lemon, honey & mustard dressing (gf)

Ham hock terrine, piccalilli, salad, oatcakes (gf*)

Homemade soup, country bread (gf)

Roast aubergine, smoky tomato fondue, dressed seasonal leaves (gf, vg)

Goats cheese, red onion & walnut tart, rocket salad, walnut oil dressing

MAIN

Chicken supreme, crushed herb & mustard new potatoes, fine beans, seared red peppers, lemon dressing, chive oil (gf)

Sea bass fillet, peas, pea purée, herbed new potatoes, tenderstem, lemon oil & caper dressing (gf)

Fillet of salmon, saffron potatoes, fine beans, sugar snap peas, lime butter sauce (gf)

Puy lentil & vegetable shepherd's pie, seasonal vegetables, vegetable nage (v, vg*)

Pumpkin & sage tortellini, peas, cavolo nero, tenderstem, sauce vierge (vg)

Haggis, neeps & tatties, whisky & pepper sauce

DESSERT

Affogato – espresso, milk ice cream, amaretti biscuits (gf)

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream (gf)

Chocolate brownie, amarena cherries, dark cherry sorbet (vg*, gf*)

Lemon posset, homemade shortbread (gf*)

Perthshire berry mess (gf)

A selection of ice creams & sorbets are always available

