

# North West Castle

## SAMPLE DINNER MENU

Pressed Terrine of Chicken Breast and Ayrshire Bacon  
served with Tomato Chilli Jam

Chilled Melon Fan  
served with Strawberry Puree, Fresh Fruit and Orange Sorbet

Smoked Salmon and Smoked Mackerel Terrine  
served with Potato and Herb Salad and Sour Cream Dressing



French Onion Soup  
with Cheddar Crouton



Grilled Panache of Sea Food (Bass, Salmon and Haddock)  
served on a Prawn and Vegetable Broth with Baby Boiled Potatoes

Roast Fillet of Tender Pork  
with Savoy Cabbage, Apple Puree, Blackpudding Croquette,  
Mustard and Leek Mash and a Red Wine Jus

Pan Fried Breast of Gressingham Duck  
with Potato Rosti, Ratatouille, Mangetout and an Orange Gravy

Homemade Vegetable Lasagne  
with Garlic Bread and Toss Salad

(Vegetable and Potatoes are Individually Tailored to Compliment Each Main Dish.  
Additional Selection of Vegetables and Potatoes or a Side Salad is Available on Request.)



Selection of Desserts or Cheese Board



Coffee & Tablet



Coffee & Tablet (served in the Lounge)  
Some Dishes may contain nuts or nut oil.

# North West Castle

## SAMPLE DINNER MENU

Pressed Terrine of Pork and Liver  
served with Apple Chutney and Toasted Fruit and Nut Bread

Mozzarella, Tomato and Red Onion Salad  
served with Pesto and Balsamic Glaze

Deep Fried Salmon Fishcakes  
served with Sweet Chilli Mayo



Roast Tomato and Red Pepper Soup  
with Croutons



Tornado of Sea Bream  
served with a Prawn Mousse, on Potato Rosti with Broccoli Spears,  
Cherry Tomatoes, Sauce Veloute

Roast Rump of Marinated Lamb  
with Bubble and Squeak, Garden Pea and Carrot Fricassee and a Rosemary Gravy

Oven Baked Supreme of Chicken  
stuffed with Haggis and Wrapped in Bacon, with Turnip Puree, Champit Potatoes  
and a Whisky Cream Sauce

Thai Green Vegetable Curry  
with Savoury Rice and Naan Bread

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## SAMPLE DINNER MENU

Smooth Chicken Liver Parfait  
served with Sweet Onion Jam and Toasted Walnut Bread

Peppered French Goat's Cheese Mousse  
served with Tomato and Rocket Salad, Pesto and Balsamic Glaze

Prawn Cocktail Bound by Marie Rose Sauce  
served with Seasonal Salad and Brown Bread



Cream of Broccoli and Blue Cheese Soup  
with Toasted Almonds




Grilled Fillet of Scottish Salmon  
served with a Pomme Mousseline, New Season Asparagus, Confit Cherry Tomato,  
and finished with a Sun Blushed Tomato Dressing

Dry-Aged Highland Reserve Sirloin of Beef  
served with Goose Fat Roasted Potatoes, Grilled Tomato, French Beans and a  
Peppercorn Sauce

Pan Fried Breast of Free Range Guinea Fowl  
served with Roasted Root Vegetables, Bacon and Thyme Potatoes, Black  
Pudding, Redcurrant Juniper Jus

Gnocchi Di Patate  
with Basil Pesto


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Selection of Desserts or Cheese Board



Coffee & Tablet



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