

# AUCHEN CASTLE

N R . M O F F A T , D U M F R I E S S H I R E , S C O T L A N D

## *Flavours of Scotland Menu*

### *Starters*

A terrine of Chicken  
layered with baby Spinach and Leeks set on a Salad of Watercress

Rannoch smoked Duck Breast  
with our own Beetroot Chutney and crisp Salad leaves

A nest of Galia Melon  
with exotic fruit topped with Mango and Passion fruit syrup

Rustic Red Lentil Broth  
finished with seasonal greens

Smooth Chicken Liver pate  
with mulled Cranberry compote on a toasted Brioche

Succulent Prawn Gateau  
in a lime mayonnaise set on a pedestal of Cucumber

Galloway hill Venison Terrine  
accompanied with Kumquat Marmalade

Barony smoked Trout fillet  
raised on a fine Potato and spring onion Salad

Pressed Upland Lamb Shank terrine  
with Asparagus and Tapanade

Peppered Tomato Salad  
with Mozzarella Cheese drizzled with a Basil and pine nut oil

Haggis Neeps and Tatties  
set on an Auchen Castle Malt Whisky cream sauce

Creamy Leak and Potato soup  
with crispy bread croutons

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## *Main Courses*

Roast Breast of Chicken  
with Oatmeal and Onion Stuffing edged with pan Jus

Rump of Lowland Lamb  
with a Tomato and Basil infused sauce

Seared Scottish Salmon fillet  
with grilled West Coast Prawn tails and Rosemary sauce

Loin of Ayrshire Pork  
with Stornoway Black pudding and a bramble apple sauce

Baked Cod fillet wrapped in smoked streaky Bacon  
set on a White Wine Caper sauce

Corn Fed Chicken Supreme  
filled with a Tarragon Mousse and edged with Woodland Mushroom Veloute

Braised Haunch of Galloway Hill Venison  
with a Rowan Berry and Juniper scented jus

Leg of Lamb studded with Garden Rosemary and Garlic  
accompanied with a pan jus

Crispy Roast Pork Belly  
with Moffat Mustard and a cream Leak sauce

Chicken Supreme filled with Haggis and wrapped in a smoked back Bacon  
served with Auchen Castle Whisky cream sauce

Buckleuch Rib Eye Steak  
with Red Onion marmalade and a soft green pepper sauce



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## *Desserts*

Choux Buns filled with Vanilla cream and topped with Hot Dark Chocolate

Cheese Cake topped with compote of soft forest Berries

Sugared Doughnut with Vanilla Pod Ice Cream toasted with flaked Almonds and Butterscotch sauce

Auchen Castle Whisky Trifle

A plated selection of Scotland's finest Cheeses served with Oatcakes

Sticky Toffee pudding with Shortbread Ice Cream and Caramel sauce

Rich Chocolate Marquise with mini Raspberry Tarts and sauce Anglaise

Crème Brulee with Strawberry Shortbreads

Classic Lime Tarts simply with Double Cream

Chilled Chocolate Rice pudding with Minted Mascarpone

Apple and Pear crumble scented with Cinnamon and served with Vanilla Ice Cream

Strawberry Tart served with Chocolate shavings and Vanilla Pod Ice Cream

Coffee and Mint Crisp