

Below is a selection of dishes from Winton Castle's caterers' menus to whet your appetite.....

To Start

Haggis croquette with potato & onion cake, roast turnip and thyme jus

Tian of scabster brown crab, shaved radish, micro cress salad, lime dressing

Chicken liver & smoked bacon parfait, plum & apple chutney, herb salad

Smoked haddock and prawn fishcake, with tartare sauce and shaved cucumber salad

Lightly spiced vegetable fritter, with tamarind dressing and turmeric yoghurt, golden raisins and crispy shallots (ve)

Burrata mozzarella, peas, truffle honey with black olives and mint (v)



The Main Event

Pan fried barbary duck breast, potato galette, roast baby beets, green beans, beetroot, star anise jus

Fillet of cod, with lemon & herb crushed potato, broccoli, and a shellfish and herb hollandaise

12-hour cooked feather blade of Scotch beef, salsa verde, horseradish creamed potatoes, seasonal vegetables

Salmon Mi-Cuit, herbed crust, crushed new potatoes, green beans & saffron beurre blanc

Pan-fried supreme of duck sweet potato purée, caramelised shallots, parsnip crisps, redcurrant jus

Beetroot and vegan feta wellington, parsley sauce, summer vegetables (ve)

Harissa roast carrots, fennel and beets with puy lentils, almond yoghurt and romesco dressing (ve)

Butternut squash & veggie haggis wellington, celeriac puree, greens and red wine sauce (v)



The Finale

Date & Guinness sticky toffee pudding, malted milk ice cream and butterscotch sauce

Vanilla crowdie cheesecake, blueberry compote, lemon curd and a shortbread oat crumble

Passion fruit posset, crystallised white chocolate and tropical salsa

Rhubarb & custard tart, pistachio granola, rhubarb sorbet

Dark chocolate and orange torte, berry coulis (ve)