

# STATE DINING ROOM PACKAGE

Please note that these menus are available in the Blair Castle State Dining Room for guest numbers of 50 and below. Please note that within this room red wine is not permitted.

## Suggested Dinner Menu

Scottish smoked salmon topped with Eyemouth crab in avocado mayo,  
apple compressed in elderflower, toasted sourdough

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Roast Scottish lamb fillet, pea and mint crush, persillade crushed potato,  
shaved heritage carrot, lamb glaze

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Praline Choux au craquelin, dark chocolate sauce, almond croquant and caramel mascarpone

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Freshly brewed coffee served with Scottish tablet

## Arrival Drinks Reception

A chilled glass of Tenuti Berni Prosecco (Italy)

## Wine with Dinner

Silver Creek Reserve Viognier (Australia)

Strathmore Still & Sparkling Mineral Water  
(Based on ½ bottle wine & water per person)

## Our Package Price is inclusive of:

Dedicated event planner, assisting you in the creation, planning and execution of your event  
Banqueting manager to deliver a seamless & professional service  
Highly skilled chefs & catering assistants  
Fully trained & uniformed staff from our own in-house Prestige Venues & Events staffing department  
Floor length black or white linen cloths & napkins  
Elegant glassware, fine china & contemporary cutlery  
Table numbers & stands

## **Alternative Starters**

Confit salmon with pea puree, shaved cucumber, gem leaves, crispy prosciutto and green herb oil

Perthshire smoked duck breast, blackberry emulsion, pickled blackberries, candied almonds, endive and toasted black rye

Grilled asparagus with broadbean and shallot salad, soft goats cheese, home dried tomatoes, herbs and flowers on sourdough croute

## **Alternative Main Courses**

Roast monkfish, crispy oxtail croquette, potato puree, sautéed baby spinach, grilled courgette, dried tomatoes and a red wine jus

Fillet of beef, roast shallots, butter poached baby potatoes, wilted chard, wild mushrooms and a truffle jus

Roast duck breast, confit leg bon bon, cherries, sautéed watercress & honey carrots and anise jus

## **Alternative Puddings**

Mille-feuille of peach and raspberry, crème diplomat, Dulce de leche and vanilla

Black forest chocolate micro sponge, vanilla cream, black cherry- chocolate ganache on chocolate crumb

Pear & apple almond tart, apple puree, whipped crème fraiche, Amaretto jelly & candied apple