

STIRLING COURT

HOTEL

TASTE OF SCOTLAND MENU

STARTERS

Chef Soup of the Day

warm crusty sour dough with salted butter

Balvenie Glazed Chicken Tenders

with scallions, chili, pea shoots and sciracha mayo

Panko Crusted Halloumi Bites

with a citrus dressing, tendrils, radish, pomegranate, apricot and whiskey chutney

Ham Hough Terrine

with quail egg, sour dough, Sicilian tomato and chutney

Haggis Croquette

served with clapshot and a drambuie cream

MAINS

Buttermilk Chicken

with charred corn cob, sweet potato fries and black pudding fritters

Slow Cooked Pork Cheek

served with haggis, clapshot and a monkey shoulder pepper cream

Steak Pie

with flaky pastry, heather honey vegetables and a choice of potatoes

Salmon & Crab Cakes

served with crushed Ayrshire new potato, capers, charred asparagus and Tartare Sauce

Wild Mushroom Risotto

with local forest mushrooms, parmesan coral and rocket

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DESSERTS

Sticky toffee pudding

with a butterscotch sauce served with Grahams vanilla ice-cream

Apple and walnut crumble tart

with a whisky anglaise and cinnamon ice-cream

Cranachan

raspberry and drambuie mousse with toasted oatmeal, honey and served with Scottish tablet Ice Cream

Belgian chocolate truffle torte

served with Grahams chocolate ice cream with Belgian chocolate swipe

Snowball Ice Sundae

Tunnocks chocolate and coconut coated soft marshmallow snowball served with Grahams vanilla Ice Cream, Grahams raspberry ripple ice cream, raspberry sauce and crushed Tunnocks caramel log

Raspberry ripple baked Alaska

with drambuie soaked raspberries and a white chocolate ganache

Cookie Sunday

Chocolate chip cookie with chocolate ice cream, caramel ice cream, chocolate shards, sweet cream and a salted caramel sauce