

# CULDEARN HOUSE



Our food is freshly prepared in our own kitchen, and the meat and fish is locally sourced.

The menu changes daily and with prior notice we can cater for all dietary requirements.

All menus include a home-made soup or sorbet course.

## SAMPLE MENU

Spinach, walnut, Stilton and pear salad with pear dressing  
West Coast scallops on a bed of fresh asparagus with butter  
Chef's game terrine with homemade onion marmalade



Cullen Skink

*or*

Pink grapefruit sorbet



The Culdearn Steak

Prime fillet of Scotch beef, with a Drambuie sauce (*£6.50 supplement*)

Fillet of monkfish tail with a crayfish and Parmesan sauce

Pan fried calves liver with creamed potato

Breast of chicken stuffed with haggis with a whisky cream



Chocolat au Marquis with Cointreau oranges

Pavlova with whipped cream and passion fruit

Walnut and maple syrup parfait

Selection of cheese with Highland oatcakes



4 courses - £38.50 per person

Coffee and chocolates - £2.90 per person extra



**Our meat is supplied by MacBeths of Forres, who breed all their own Highland, Aberdeen Angus and Beef Shorthorn cattle thus ensuring complete traceability from farm to plate.**