



## Celebrations & Events Menus

### Menu A

Black Pudding and Parma Ham salad

Prawn Cocktail, Granary Bread (gf)

Mushroom velouté (gf)

~8~

Slow Roasted Pork Belly, Apple Compote  
(gf)

Chargrilled Chicken, Haggis & Whiskey  
Sauce (gf)

Grilled Cajun Salmon (gf)

~8~

Banana Fritters, Maple Syrup, Ice Cream  
(gf)

Pear & Blackberry Crumble

Duo of Highland Cheese (gf)

~8~

£39.95

### Menu B

Haggis Truffles, Redcurrant Jelly

Court Bouillon Salmon, Granary Bread (gf)

Cullen Skink

~8~

Slow Cooked Venison Tenderloin, Juniper  
Reduction (gf)

8oz Rib Eye Steak, Chilli & Herb Butter (gf)

Trio of Scottish Smoked Fish (gf)

~8~

Cranachan with Shortbread

Sticky Toffee Pudding

Highland Cheeseboard (gf)

~8~

£44.95



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### Menu C

Hot Smoked Salmon, Dill Mustard (gf)

Homemade Chicken Liver Pate, Melba Toast (gf)

French Onion Soup, Gruyere Crouton

~8~

Rack of Scottish Lamb (gf)

Scottish Sirloin Steak (gf)

Grilled Sea Bass Fillets (gf)

~8~

Fruit Pavlova (gf)

Luxury Pecan and Chocolate Cheesecake

Highland Cheeseboard & Port (gf)

~8~

Tablet

£49.95

If you have any food allergy questions please let us know and we will be happy to help you

For Events please call 01463 227780 or email [sales.palace@miltonhotels.com](mailto:sales.palace@miltonhotels.com)