

SAMPLE MENU

Meikle Restaurant

Crieff Hydro has a long established tradition for serving good quality, freshly prepared food to its guests. Perthshire is often referred to as Scotland's Larder and we are certainly spoilt for choice. We choose the best seasonal and locally sourced produce whenever possible.

Starters

Creamed butternut soup, chestnut croutons (v) (n)

Chicken liver pâté, plum and apple chutney, water biscuits

Glazed goat's cheese crostini, roasted plums (v) (n)

Scottish smoked salmon, celeriac remoulade (gf)

Pork terrine, vegetable piccalilli (gf)

Caramelised onion tartlet, dressed rocket, balsamic roasted cherry tomatoes (v)

Today's signature starters

Scotch broth (v) (gf)

Gnocchi, ratatouille vegetables, tomato sauce (v)

Mains

Roast chicken supreme, red pepper mousse, skirlie fondant potato, sautéed greens in garlic and thyme, Famous Grouse whisky cream sauce (gf)

Slow cooked Perthshire lamb rump
braised red cabbage, chateau potato, red wine jus (+£3.95) (gf)

Baked fillet of Shetland salmon, courgette provençal chive mash (gf)

Saffron poached west coast coley fillet, basil sauce, roasted red pepper, chive mash (gf)

Pumpkin gnocchi, smoked tomato and sweet potato velouté, sweet winter slaw (v)

Beetroot and red wine risotto, rocket pesto, goat's cheese bon bon (v) (n)

Today's signature main

Roast leg of lamb, onion mash, mint jus (gf)

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Grill

220gr ribeye steak or 200gr sirloin steak (+£12.95)
served with grilled tomato, mushroom, choice of potato and sauce

Choose potato: chunky chips, buttered new potatoes or mashed potatoes
Choose sauce: black peppercorn, red wine or Famous Grouse whisky cream sauce

All mains incorporate vegetables,
but we also offer extras if you need a little more

Side orders (+£3.10 each)

seasonal vegetables - chunky chips - new potatoes - roast potatoes
glazed French beans - Portobello mushrooms - garlic ciabatta

Desserts

Meikle butterscotch crème brûlée (v)

Glazed lemon tart, pear and red wine jelly (v)

White chocolate and raspberry panacotta, baileys cream (v)

Eton mess, meringue, passion fruit, sweetened vanilla cream (v) (gf)

Tiramisu, almond tuille biscuit, raspberry coulis (v) (n)

Cranberry and cinnamon spiced macaroon, sweet mango coulis (v) (n)

Today's signature dessert

Orange and chocolate mousse (v)

Today's cheese taster plate, sample-sized delights of our favourite European three:

Petit brie ma cremiere- mild brie from France
Stilton of Inglewhite - English mild blue cheese
Smoked applewood - Scottish cheddar

Today's cheese selection can be provided as an additional course at a charge of
£6.95 per person

Staying with us on a dinner inclusive package? Please select three courses (supplements apply as shown) and for non-residents or those not on a dinner inclusive package -

Three courses £26.75 per person

We have included a pot of filter coffee or tea in your package but specialty coffees and herbal teas are also available, please just ask.

(v) Suitable for vegetarians (gf) gluten free (n) contains nuts / nut oil