

# Blair Castle

## State Dining Room

### Pre Dinner Drinks Reception

Jacquart Champagne  
(Two glasses per person)

### Canapés

Smoked Salmon & Warm Aberdeen Buttery, Hollandaise Glaze  
Haggis and Tattie Tartlet  
Beetroot Mousse, Dill Crème Fraiche & Caviar

### Dinner

Confit Shetland Salmon, Ayrshire Bacon & Pea Salad,  
Red Pepper Crème Fraiche, Chive & Shallot Dressing

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Seared Fillet of Angus Beef, Garlic Scented Spinach, Caithness Potatoes,  
Slow Roast Tomato with Skirlie Crust, Rich Wine Jus

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Trio of Desserts

Chocolate & Coriander Tart, Marmalade Pudding, Toasted Oatmeal Cranachan

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Freshly Brewed Fairtrade Coffee & Scottish Tablet

### Wine

Macon-Blanc-Villages Domaine de la Grange Magnien, Louis Jadot  
Côte de Beaune Villages Réserve des Jacobins, Louis Jadot (France)  
(Half Bottle per Person)

Glenlivet Still / Sparkling Mineral Water  
(Half Bottle per Person)

### Accompanying Coffee

Malt Whisky or Drambuie

Package Price £98.75 per person excluding Vat