



## Dining at Traquair House

The suggested menus for lunches and dinners are all served in the Eighteenth Century Dining Room in Traquair House with period tableware and silver candelabras that will create an atmosphere of elegance and intimacy in this truly historic setting.

We specialise in using the finest quality Scottish produce sourced locally and sustainably where possible. Our in house chef specialises in exceptional home cooking reflecting dishes with a Scottish theme and the heritage of the house.

The following menus are for a minimum of 12 adults. We can also offer canapés, cheese boards and evening buffet options. All 3-course menus are £44.00 per person unless marked with an asterisk (these are £50.00 per person). Please choose only one meal option per course.

### **Starters**

Cream of Scottish scallop soup  
Traditional haggis and clapshot with whisky sauce  
Cold smoked salmon with frisee lettuce and herb crème fraiche  
Pheasant and venison terrine with Traquair Ale chutney and toasted brioche  
Duck bresaola with crab apple jelly and oatcakes  
Heritage beetroot and goat curd salad  
Baked ricotta with honey and lavender

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Served with home-baked rolls

### **Mains**

Seared loin of venison with parsnip puree and chicory tarte tatin\*  
Confit duck leg with burnt onion puree  
Baked salmon with lemon butter and watercress  
Fillet of Scottish beef with raspberry coulis and nasturtium\*  
Borders lamb with smoky aubergine and mint yoghurt\*  
Slow cooked pork belly with crackling, Stornoway black pudding and apple  
Truffle and wild mushroom risotto (v)  
Spinach, ricotta and nutmeg raviolis with hazelnut butter (v)

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Mains served with dauphinoise potatoes and seasonal vegetables

### **Desserts**

Chocolate espresso tart with Madagascan vanilla ice-cream  
Choux pastries with butterscotch sauce and seasonal berries  
Borders rhubarb, ginger wine and parkin trifle  
Cranachan with local raspberries and Traquair honey  
White chocolate delice with poached cherries and cherry sorbet  
Hazelnut meringues with praline, seasonal berries and Traquair honey

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Coffee

### **Scottish Cheeseboard**

Selection of Scottish cheeses with home-made quince jelly and oatcakes. Additional £7 pp.