



Tannochbrae Restaurant

The Head (Starters)

Chef's Soup of the Day 

King Prawn & Crayfish Tail Cocktail

Melting Goats Cheese with Toasted Sesame Seeds 

Craigellachie Smoked Salmon & Black Pudding Salad

McIntosh Haggis & Neeps Drizzled in Cream and Served with Whisky Mist

Pan Fried Mushrooms in a Whisky & Cream Sauce 


Seared Scallops, Melon & Smoked Lardons on a bed of Salad Leaves (Supp £4.95)

Moray Firth Prawns Pan Fried in Garlic & Parsley Butter (Supp £5.50)

The Heart (Main Course)

Salmon Parcel with Lemon & Parsley Butter

Sea Bass Fillets En Papillote with Red Pesto & Walnuts

Morayshire Cheese Sausages on a bed of Seasoned Crushed Potato with Onion Gravy 

Breast of Chicken in a Wholegrain Mustard Cream Sauce

Glenrinnies Pheasant Breast with Black Forest Ham & Red Currant Sauce

Tomintoul Partridge Breast Pan Fried with Crème Casis Jus (Supp £4.00)

Seared Rump Steak with Hot Balsamic & Mustard Vinaigrette

Locally Reared Sirloin Steak with Sauté Potatoes (Supp £5.95)

Locally Reared Fillet Steak with Sauté Potatoes (Supp £6.95)

Tannochbrae Speciality Carved At The Table

Roasted Loin of Locally Reared Lamb with Special Mint Sauce (2persons)
(Supp £8.95 per person)

The Tail (Desserts)

Family Ferguson Crème Brule 

Mojito Sorbet, Dark Chocolate Shards with Frozen Grapes

Tannochbrae Apple & Blackberry Shortbread Crumble served with Cream 

Sticky Toffee Pudding Served with Cream

Balvenie St. Double Wood Ice Cream (Supp £1.50) 