

# Pitlochry Dundarach Hotel

## FAN OF MELON

Cantaloupe and galia melon with fresh fruit coulis and sorbet

## VENISON PATE

With seasonal salad, Cumberland sauce and buttered toast

## BRIE AND CRANBERRY

Brie, crisp salad, cherry tomatoes and cranberry chutney

## EGG AND PRAWN PLATTER

Free-range egg and prawns in Marie Rose sauce, with crisp salad

## OAK SMOKED SALMON

Scottish smoked salmon served traditionally,  
with lemon, brown bread and seasonal salad

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## FRESHLY PREPARED SOUP OF THE DAY

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## BREAST OF BARBARY DUCK

With black cherry jus

## GRILLED FILLET OF SEABASS

Served with lemon and parsley butter

## SUPREME OF CHICKEN STUFFED WITH APRICOT

Served with a butter cream sauce

## PRIME SIRLOIN STEAK

Cooked to order served with pepper sauce

## ROAST VEGETABLE LASAGNE

Pasta layered with roasted Mediterranean vegetables,  
tomato and creamy béchamel sauce (v)

All served with a selection of seasonal  
vegetables and potatoes

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## PEAR AND ALMOND FRANGIPANI TART

STICKY TOFFEE PUDDING WITH CARAMEL SAUCE AND VANILLA ICE CREAM

## LEMON MERINGUE CHEESECAKE

CHOCOLATE, VANILLA AND STRAWBERRY ICE CREAM

A SELECTION OF BRITISH CHEESES WITH OATCAKES AND BISCUITS

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Freshly brewed coffee and chocolates  
served in the lounge