

Sample Menu

PRIVATE CHEF AT TEITH CASTLE

Whether it's a one-off special celebratory meal, or breakfast, lunch and dinner during your entire stay, we can recommend a highly trained chef to come to cook and serve from your kitchen at Teith Castle. A wonderful way to make your experience extra special.



BIG HOUSE EXPERIENCE



PRIVATE CHEF AT TEITH CASTLE

The menus at Teith Castle are written to match the season of your stay. The food ethos is delicious and creative. All ingredients within the menus are fresh, locally sourced produce.

The chef is happy to accommodate most requests, just ask!

3 courses £60 per person *

Extra waiting staff £150

* This price includes the chef and 1 waiting staff. If you would like a member of staff to assist with drinks and service this is an extra charge. For groups of 12 or less the price per head will increase

Can we suggest adding on one of the following to your evening.

WINE PAIRING

We can pair each course with wine.

Premium £40 per head

Exclusive £50 per head

This cost includes the price for an extra waiting staff

For wine tasting please add £20 to Premium or Exclusive. Our fun representative will guide you through a tasting
Opened bottles are left for guests to enjoy

CANAPÉ & CHAMPAGNE RECEPTION

We can host your group with a champagne reception and 5 canapés per guest
£60 per head

This cost includes the price for extra waiting staff

COCKTAILS OR GIN & WHISKY TASTING

We can arrange a cocktail waiter to entertain your group, 6 cocktails per person
OR

Gin / Whisky Tasting, this includes a fun presentation by our lovely Scottish expert
£50 per person



JANUARY, FEBRUARY & MARCH

START

Duck breast, smoked aubergine, Pomegranate & rocket salad, crushed hazelnuts
Smoked Scottish mackerel pate, oatcakes, spring onion & cucumber compote
Pear & parsnip soup, garlic croutons, curried crème fraiche

MAIN

Chicken breast, thyme potato fondant, onion gravy
Oven roasted Atlantic cod, celeriac & potato layer cake, salsa verde Spiced
cauliflower, button mushroom & red onion Diane sauce
All mains are served with sides on the table Roasted carrots & parsnips
Roasted courgettes, kale & spinach Garden peas & leeks

FINISH

Date & ginger sticky toffee pudding, butterscotch sauce, vanilla ice cream Vanilla
& white chocolate cheesecake, orange & passion fruit salsa Selection of Cheese,
oatcakes, grapes and chutney

When booking our menus, please inform our staff of any dietary requirements in advance. We request that a pre- order given taken 10 days before your booking. This allows the kitchen team to ensure all food and set is ready for your menu to make it smooth and enjoy for you and your party.



APRIL & MAY

START

Grilled asparagus & smoked ham hock terrine, pickled vegetables, and toasted handcrafted bread Smoked Scottish fish, leek & egg puff pastry tart, warm potato cream, dill olive oil

Honey goat's cheese, sunflower seed & rocket salad, beetroot dressing, orange segments

MAIN

Roasted pork belly & loin, black pudding mash, maple onion gravy Atlantic cod, spinach cream, horseradish new potatoes Roasted vegetable pastry pinwheel, walnut pesto, Gart salad

All mains served with sides on the table Cauliflower & cheese with Dijon mustard Savoy cabbage, chilli & garlic Roasted fennel, squash & green beans

FINISH

Vanilla panna cotta, kiwi salsa, handcrafted shortbread Lemon drizzle cake, lemon sorbet & lemon curd, mixed berries Selection of cheese, oatcakes, grapes and chutney

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JUNE, JULY & AUGUST

START

Hot smoked Scottish salmon, caper & cherry tomato, crostini, lemon crème fraiche Pigeon, radish, asparagus & board bean salad, strawberry dressing
Honey goat's cheese, sunflower seed & rocket salad, beetroot dressing, orange

MAIN

Lamb rump, butternut squash puree, potato fondant Scottish Salmon, dill buttered new potatoes, pea puree Aubergine & quinoa cannelloni, tomato sauce, rocket & basil salad
All main dishes are served with side orders on the tables Mint mangetout & sugar snap peas
Button mushroom & spinach
Roasted Mediterranean vegetables

FINISH

Peach cheesecake, apricot puree, pistachio dust
Dark chocolate mousse, amaretto soil, Scottish raspberries, vanilla cream
Selection of cheese, oatcakes, grapes and chutney
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SEPTEMBER, OCTOBER & NOVEMBER

START

Chicken, pork & spinach terrine, maple bacon, apricot compote, chorizo oil
Scottish mussels, thyme, cream & garlic, smoked pancetta, toasted bread Scottish
barley broth, cheese toastie

MAIN

Scottish venison, sage potatoes, blackberry jus
Seabass, sweetcorn broth, creamed mash potato
Garlic roasted squash, sage & courgette quinoa risotto, chicory salad
All main served with the following sides on the table Cumin spiced braised red
wine cabbage Roasted carrots, broccoli & cherry vine tomatoes Creamed spinach
& Brussel sprouts

FINISH

Granny smith apple crumble, blackberry jam, warm vanilla custard Chocolate tart,
salted caramel, peppermint pieces, fresh raspberries Selection of cheese,
oatcakes, grapes and chutney

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TEITH CASTLE YOUNG PERSONS MENU

We love interactive cooking; our younger guests are welcome to get involved with the preparation of this menu. This menu is only available if our chef is already working with your group.

£30 per person, children under 10 eat for free
assuming older children in the group taking this menu

START

Roasted vine tomato soup with house bread and Scottish butter

GRAZING BOARD

Country Vegetable Sticks House Dips
Sliced Meats

HOUSE TOMATO BREAD

Wild garlic and Mozzarella melt

MAINS

Build your own pizza
House hand stretched dough, various yummy toppings West Moss Side Sliders
Toasted buns, various Yummy Toppings Scottish Chicken Breast Schnitzel
Various Yummy Toppings
Baked Scottish Fish Fingers
Crushed garden peas and house tarter

SIDES

Roasted sweet potato chips Sautéed Ayrshire potatoes Roasted Chorizo and spring
onions Garden salad
Summer vegetables Buttery New potatoes

SOMETHING SWEET

Build your own sundae, various deliciously fun toppings Selection of four house ice
creams
Fresh fruit & whipped cream

SNACKING

Great for watching a movie with ;) Fresh Popcorn with choice of house seasoning Fruit
Selection
House vegetable crisps
House roasted nut mix

The menus on our website have been provided by one of the recommended local chefs at each property. When you book, we will put you in touch with the local chef(s) to talk through the menu options and ensure that you are completely happy with the menu options before you book with them. For notes regarding Private Chefs which are specific to each property, please refer to our House Terms prior to booking.

