



**ATHOLL
PALACE**
HOTEL

An Example of our Table D'hôte Menu

Pâté of Duck Liver, Sage and Port
with highland oatcakes and onion marmalade

Cocotte of Smoked Fish, Shrimp and Chive
in a mild cheddar sauce, baked creamed potato

(V) Fan of Chilled Honeydew Melon
with forest berry, sultana and ginger compote

Highland Game, Rowan and Tarragon Soup



Escalope of Scottish Cold Water Salmon
with garden leek stew
graced with crayfish and dill weed sauce

Seared Supreme of Chicken
with red wine, arran mustard and tarragon

Roast Pork Tenderloin Steak
with poached pear, brandy, honey and coriander cream
accompanied with chervil tattie mash

(V) Walnut, Spinach and Cream Cheese Strudel
baked in filo pastry with tomato glaze

Salad of Prime Beef with Horseradish



Rhubarb and Almond Cheesecake
with fruit coulis

Home-made Rice Pudding
served with fresh cream

Crème Caramel
with caramelised sugar syrup

Goat's Log and Stilton Cheese Plate
with savoury biscuits and crisp celery

Bramble and Honey Syllabub
with a sweet tartlet



Freshly Brewed Coffee with Sweetmeats

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