



## VIP HOSPITALITY 2021

FROM 9AM (8:30AM SATURDAY)  
SELECTION OF FRESH PASTRIES & COFFEE/TEA  
SCOTTISH SHORTBREAD

### LUNCH MENU

#### THURSDAY

Dunkeld Smoked Salmon with mustard mayonnaise, pickled cucumber & toasted rye bread.

Atholl Estates Hay Roasted Breast of Organic Perthshire Chicken with Fonab Farm pink fir apple, pancetta, Parmentier potatoes, tenderstem broccoli, chicken veloute & crispy chicken skin.

Summer Fruits Pudding with Blairgowrie soft fruits and Fonab Farm honey infused cream.

Red & White Wine, Tea & Coffee

#### FRIDAY

Hot Smoked Salmon with a salad of Fonab Farm greens, pickled elderberries, Fonab Farm candied beetroot, fresh apple and cider vinaigrette, bronze fennel & grated Fonab Farm fresh horseradish.

Trio of Pork (pork fillet stuffed with black pudding & fig, slow roasted pork belly with crackling, Fonab Farm honey pulled pork; all drizzled with pink peppercorn & mustard sauce) Served with Fonab Farm cauliflower purée and fresh seasonal vegetables.

Fonab Farm Blackcurrant Posset with fresh chocolate mint, rose leaves & lavender shortbread.

Red & White Wine, Tea & Coffee

#### SATURDAY

Scottish Mussels in a smoky bacon & cider broth with fresh sourdough.

Atholl Estates Venison Loin with pearl barley risotto, Fonab Farm fresh seasonal vegetables and red currant & dark chocolate jus.

Dark Chocolate Torte with raspberries tossed in a fresh Fonab Farm chocolate mint marinade.

Red & White Wine, Tea & Coffee

#### SUNDAY

Dunkeld Smoked Salmon Paté with soda bread and pickled elderberries.

Featherblade of Atholl Estates Beef with truffle mash, Chantenay carrots, sautéed Perthshire chanterelles & red wine jus.

Cranachan with toasted oats and Blair Atholl Whisky

Red & White Wine, Tea & Coffee

PROVISIONAL DAILY MENUS (AT CHEF'S DISCRETION. SUBJECT TO CHANGE AT ANY TIME.)  
KINDLY ADVISE OF FOOD ALLERGIES & DIETARY RESTRICTIONS AT TIME OF BOOKING.  
VEGETARIAN & VEGAN OPTIONS WILL BE AVAILABLE, MUST BE REQUESTED AT TIME OF BOOKING.



**AFTERNOON TEA  
AVAILABLE TO ORDER FROM THE MEMBER'S TENT  
AND ENJOY IN THE VIP/HOSPITALITY TENT**

**£15 PER PERSON**

*Indulge!* **ENJOY PROSECCO AFTERNOON TEA  
£20 PER PERSON**

**(THURSDAY - SUNDAY 3PM-5PM)**

**A selection of the following finger sandwiches:**

Egg Mayonnaise & Watercress  
Coronation Chicken, Mango Chutney & Baby Leaf Lettuce  
Honey Roast Ham, Smoked Applewood Cheddar & Tomato  
Smoked Salmon & Philadelphia

**PLUS:**

Mini Homemade Scones (Fruit & Plain) with Raspberry Jam & Clotted Cream

**PLUS:**

The following petit fours:

Mini Coconut Meringues with Raspberry Buttercream Filling  
Mini Fruit Custard Tartlets  
Bourbon Brownie Petit Fours  
Mini Caramel & Honeycomb Cupcakes  
Mini Vanilla Cupcakes

**PLUS:**

Your choice of tea, flavoured tea or coffee

**WE LOOK FORWARD TO WELCOMING YOU TO THE VIP HOSPITALITY MARQUEE  
AT THE LAND ROVER BLAIR CASTLE HORSE TRIALS 2021!**