



MEMBERS MARQUEE 2022

PROVISIONAL MENUS (ALL SUBJECT TO CHANGE)

SCROLL DOWN FOR BREAKFAST, LUNCH & MEMBER'S AFTERNOON TEA

MEMBERS BREAKFAST MENU (THURSDAY - SUNDAY, 7AM-10:30AM)

The Blair Breakfast £13.95

Bacon, venison sausage, Lorne sausage, black pudding, haggis, tattie scone, tomato, mushrooms, your choice of egg (fried, scrambled or poached)

—

Morning roll with a choice of filling from above £4.95

—

Smoked salmon, scrambled eggs and farm herbs £12.95

—

Selection of freshly baked pastries £2.95

—

Fresh mixed fruit salad £3.50

—

Homemade granola with summer berries and yoghurt £4.95

—

Traditional porridge with Orsay sea salt £3.50

Add honey, cream, berries, cinnamon sugar £1

...or a wee dram £2



MEMBERS LUNCH MENU (DAILY NOON-3PM)

Atholl Estate and Great Glen Game charcuterie board £13.95

—

Hot and cold smoked salmon board £14.95

—

Scottish buffalo farm mozzarella, Heritage tomato, basil & highland birch syrup dressing (V) £9.95

—

Soup of the day & fresh bread (VG) £4.95

—

Carvery £19.95

Fonab Farm honey glazed gammon and Roast Perthshire beef

Served with Roasted farm vegetables • Steamed greens • Boiled new potatoes with chive butter

—

Mixed Seafood platter: lobster, crab claws, langoustines, hot & cold smoked salmon £45.00

—

Caramelised onion and Connage Gouda tart, toasted Atholl Estate hogweed seeds (V) £12.95

With Roasted farm vegetables • Steamed greens • Boiled new potatoes with chive butter

—

Grilled cauliflower steak, heritage tomatoes, olives and capers (VG) £9.95

With Roasted farm vegetables • Steamed greens • Boiled new potatoes with chive butter

—

Chicken and summer mushroom pie £14.95

With Roasted farm vegetables • Steamed greens • Boiled new potatoes with chive butter

—

FRESH SALAD BAR small plate £4.95 large plate £8.95

Herbed tomato & bulgur salad Mixed leaf & flower salad • Beetroot & fennel salad •
Fine bean, Katy Rodgers creme fraiche & almond salad

DESSERT TABLE ALL ITEMS £6.95

Lemon posset with Perthshire raspberries

—

Vanilla cheesecake with Fonab Farm black currants

—

Chocolate mousse with Angus cherries and chocolate mint

—

Plum and rosemary upside down cake with pouring cream

—

Perthshire cheeseboard £9.95

—

Selection of Tray bakes and cakes from £3.95

MEMBER'S AFTERNOON TEA £25 PER PERSON (INCLUDED IN "THE BLAIR EXPERIENCE" HOSPITALITY PACKAGE)

MUST BE PURCHASED IN ADVANCE. AVAILABLE TO MEMBERS & SPONSORS ONLY.

PURCHASE YOUR TEA TICKET THROUGH THE BOX OFFICE ON THE BLAIR HORSE TRIALS WEBSITE AND CONFIRM YOUR TIME WITH THE MEMBER'S TENT MANAGER WHEN YOU ARRIVE IN THE MORNING.

**ENJOY ON THE CROSS-COUNTRY COURSE!
TAKEAWAY AVAILABLE (BOOK IN ADVANCE)
(THURSDAY - SUNDAY BETWEEN 3-5PM)**

OUR TRADITIONAL MEMBER'S AFTERNOON TEA WILL INCLUDE A CAREFULLY CURATED SELECTION OF SWEET AND SAVORY CAKES/SCONES, PASTRIES & SANDWICHES.

ALL MENUS/PRICES SUBJECT TO CHANGE AT ANY TIME WITHOUT ANY NOTICE. AT CHEFS DISCRETION.

Kindly advise of severe food allergies & dietary restrictions at time of booking.

HEAD CHEFS: DAVID BARNETT, GERARD CHOUET FRONT OF HOUSE: TIM DU PON
ORGANISED BY CHEF ALEC CRUIKSHANK, FONAB FARMS