

MELDRUM HOUSE
COUNTRY HOTEL & GOLF COURSE

Tasting Aberdeenshire

with Alan Clarke & Grace Noble

Our Executive Chef, Alan Clarke, has grown a partnership with Grace from Aberdeenshire Highland Beef, he has crafted his own distinctive dish called 'Grace's Lamb,' utilising Scottish Black faced Lamb that is raised on the Banchory farm. This exceptional event offers more than just a delightful three-course meal. Each course will also feature captivating cookery demonstrations, fostering plenty of interaction among diners, shared laughter, and an overall relaxed, informal, and welcoming atmosphere throughout the evening.

@MELDRUMHOUSE

@ABHIGHLANDBEEF

Menu

Whipped Sheep's Milk & Feta

toasted flat bread, chive oil



Head to Tail of Grace's Lamb

potato fondant, pea & wilted greens



Raspberry & Lemon

toasted hay ice cream, lemon sponge & macerated raspberries

The menu is prearranged and cannot be adjusted to cater to individual dietary requirements. The main objective of the dinner is to showcase the menu in its intended form

