

Going out for a special meal this Mother's Day

If you fancy going a bit further afield this Mother's Day then The Dalmore Inn in Blairgowrie has launched its Mother's Day 2025 Special Menu, which will be served as well as the all day restaurant's regular menus.

Head Chef, Iain Naysmith has assembled a delicious choice of special dishes, with a choice of three starters, two mains, and two desserts.

General Manager, Arnaud Merrouche, said: "With all dishes individually priced, mums and their families, can come in and have a delicious and affordable meal, eating as little, or as much as they like.

"They are not restricted to a more expensive set menu with multiple courses. We are offering real flexibility, with our regular menus also running, in case they have their absolute favourites from which they can't deviate. We want everyone to have a meal they really enjoy on this most special of days for families."

The choice of starters includes Cullen Skink with home-made oatcakes, hot smoked salmon and prawn marie rose cocktail, with crusty bread, or a walnut crusted pigeon breast served on

a blue cheese and caramelised apple salad.

Main courses include roast sirloin of beef with Yorkshire Pudding, red wine gravy, roast potatoes, cauliflower cheese and carrots, or a loin of pork stuffed with black pudding, served with cider fondant potatoes, braised cabbage and thyme jus.

Dessert highlights include tiramisu with coffee ice cream and marinated orange segments, or a lemon posset with blueberry compote and lime sorbet.

The regular menus, which are on offer every day at The Dalmore Inn, include both a steak menu, and a light lunch menu.

M. Merrouche said: “We look forward to welcoming mums, grans, and their family members on Sunday, the 30th of March. They will be assured of the most delicious seasonal food, which is locally sourced where possible.”



