



Seasonal Appetiser

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Parker House Rolls

Oregano, Black Garlic and Onion

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Loch Dunvegan Crab

Isle of Mull Cheddar & Cumin Toast, Fennel Salad

Crown Prince Pumpkin Soup

Truffle & Walnut Pesto, Crème fraîche

Double Dived Sconser Scallops

Cider & Brown Butter Dressing

Game terrine

Spiced Pear Chutney & Toasted Brioche

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Glendale Estate Venison

Salt Baked Celeriac, Mushroom Ketchup

Pan fried North Sea Cod

Hazelnut Crust, Cabbage, Curry Sauce

Agnolotti

Crowdie, Jerusalem Artichoke, Smoked Almonds

Grilled Rock Turbot

Curried Mussels, Braised Lettuce, Sapphire

All mains are served with a choice of Boulangère potatoes or seasonal vegetables

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Choux Bun

Vanilla Yoghurt Mousse, Brambles

Mulled Quince

Warm Almond Sponge, Walnuts, Cardamom Ice Cream

Rice Pudding Souffle

Prune & Armagnac Ice Cream

Selection of Scottish Cheeses

Oatcakes & Preserves

Add Cheese as a fifth Course 15