



## SEAFOOD AND GAME MASTERCLASS

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### Guest Information:

Join us in the kitchen by 10:30 am. Upon your arrival, you'll be outfitted with our signature aprons and briefed on kitchen safety. You'll then be grouped into teams of four, collaborating closely under our chefs' guidance. This 90-minute session will see each team immerse themselves in each course for 30 minutes. Once the hands-on experience concludes, indulge in a three-course lunch, a testament to the teachings of the day. A chosen wine flight will accompany your meal, with non-alcoholic options also available.

### Masterclass Menu Preview:

Delve into a preview of our curated culinary offerings. Though a variety of dishes are displayed for each course, the day's masterclass will centre around a specific three-course selection. This choice, determined by our Head Chef, ensures we showcase the day's freshest local ingredients. Please be aware that while multiple dishes are highlighted here, participants will engage with a distinct set curated for the masterclass.

### STARTERS:

Discover the intricacies of handling, preparing, and cooking premium seafood. Depending on the day's catch and availability, you may get hands-on experience shucking scallops, de-shelling langoustines and picking crab or lobster meat.

**Roasted Double Dived Sconser Scallop:** *Potato Dashi, Hazelnut Butter, Seaweed*

**Scorched Loch Dunvegan Langoustine:** *Oyster Mousse, Beetroot, Smoked Mackerel*

**Steamed Loch Dunvegan Crab:** *Shellfish Butter Sauce, Cauliflower, Mussels, Almond*

**Butter Poached Lobster:** *Sweet & Sour, Savoury Granola, Carrot*

### MAINS:

Engage in the art of preparing and cooking game birds and venison. Learn the expert techniques and master the nuances that amplify flavours and pay tribute to these exquisite ingredients.

**Mallard Duck:** *Roasted Pear, Salsify, Elderberry & Honey Sauce*

**Poached Then Roasted Pheasant** *Wild Mushrooms, Celeriac, Chestnuts, Spelt, Jus Gras*

**Whole Roasted Partridge:** *Poached Quince Tart fine, Hebridean Blue, Thyme, Melted Onions*

**Roasted Skye Deer Stuffed with Truffle Mousse:** *Reindeer Moss, Brussel Sprouts*

### DESSERTS:

Embrace the artistry of transforming seasonal fruits and humble ingredients into decadent delights.

**Baked Apple Souffle:** *Woodruff Custard, Whisky & Raisin Ice Cream*

**Chocolate Rice Pudding:** *Poached Spiced Pear, Jerusalem Artichoke Crisps & Ice Cream*

**Roasted Plum:** *Heather Honey Mousse, Walnut Ice cream, Kombucha*

**Burnt Vanilla Cream:** *Apple, Brandy Cream, Praline, Sorrel*