

Throughout the evening, take the opportunity to interact with the chefs, Explore the kitchen, and discover the inspiration behind your meal.

Loch Dunvegan Crab Tart Pigs Trotter, Lovage Emulsion

Marinated Dunvegan Langoustine My Amber, Dunvegan

Paprika Cured Monkfish, Soused Peppers Just Hooked, Portree

Black Garlic, Onion & Oregano Rolls Tain Butter Skye Sea Salt, Loch Snizort

Double Dived Sconser Scallops, Rosemary and Orange David & Ben Oakes. Sconser

North Sea Cod, Potted Clam Butter Just Hooked, Portree

Glendale Venison, Celeriac, Mushroom Ketchup Kenny, Glendale Estate

Blackberry and Granny Smith

Mulled Quince, Almond & Cardamon Ice Cream Macleods, Portree

> Kitchen Table Experience: 150 Wine Flight: 90 Best of British Wine Flight: 100 Premium Wine Flight: 120