



STARTER & INTERMEDIATE COURSE OPTIONS

Trio of Scottish salmon terrine with beetroot & apple salad & lemon dressing

Roasted whisky cured salmon served with a poached langoustine ravioli & seafood essence

Seared sea bass with lobster & chorizo champ with a light pea veloute

Ham hough & apple terrine with piccalilli & ginger bread crostini

Terrine of highland game with glazed with a jelly of Jura whisky and served with a compote of cranberries and sour dough crisp

Timbale of haggis neeps & tatties with Ayrshire bacon & parsnip crisps, whisky & peppercorn veloute

Goats cheese agnolotti with forest vegetables & essence of tomato (or served with wild mushroom cream)

Collops of seasonal melon with basil poached berries & passion fruit jelly

Chilled gazpacho with dressed crab

Cream of carrot honey & ginger soup with cream fraiche

Veloute of butternut squash with goats cheese & toasted pine nuts

Cream of artichoke with white truffle oil & crunchy bacon bits

Wild mushroom consommé with herb dumplings

REFRESHER COURSE OPTIONS

Roasted pineapple with lime sorbet & pineapple crisp

Fresh Scottish raspberries in pink champagne with dehydrated raspberries & raspberry sorbet

Hand crafted blown sugar lemon filled with lemon sorbet