



SIGNATURE MENU

CANAPES

Crispy haggis ball with Arran mustard mayo
Gougere filled with Mull blue cheese mousse
Oat biscuit with goat's cheese, honey & fig
Home beetroot cured Scottish salmon, apple & creamed
horseradish cups
Carpaccio of Scottish beef on parmesan shortbread

STARTER

Dressed west coast crab with spiced mango & coconut gel

INTERMEDIATE

Angnolotti of butternut squash sage and toasted hazelnuts

REFRESHER

Blown sugar lemon filled with a lemon sorbet

MAIN COURSE

Slow cooked Jacobs ladder Scotch beef braised in red wine, port & marrow fat jus
served with lightly pickled vegetables and wilted greens

DESSERT

Crear style cranachan with Jura whisky jelly

CHEESE

A selection of Scottish cheese & oatcakes with celery flowers, dried fruit & nuts Tea,
coffee & petit fours