



Sample Dinner Menu 2

£45.00 per person

Brown Crab, Parmesan and Herb Risotto

Mull Cheddar Crisps, Poached Quail Egg

Seared Venison Fillet

Rillets Braised Cabbage, Raspberry Vinegar Reduction

Cod Tempura

Pimento and Fennel Relish, Balsamic Reduction, Sweet Pepper Syrup



Roast Fillet of Scotch Beef

Garlic Mash, Roasted Shallots, Salsafi, Carrots and Port Jus

Tapenade Crusted Turbot Fillet

Olive Oil Mash, Grilled Courgettes, Tomato, Butter Sauce

Pan Fried Breast of Pheasant

Fondant Potato, Puy Lentil & Pancetta Casserole, Skye Courgette,
Roast Chestnuts, Smoked Paprika Jus



Milk Chocolate and Cointreau Mousse

Ice Cream, Citrus Crisps

Prune and Armagnac Souffle

Home churned Prune Ice Cream, Crème Anglais

Warm Almond Tart

Clotted cream, Raspberry Coulis, Candied Hazelnuts

Selection of Fine Scottish Cheeses

Oatcakes, Celery, Grapes, Quince

(Supplement £4.00 per person)

Cheese is available as an extra course at £10.50 inclusive of a glass of Port

Dessert Wines & Port

Sauternes, Reserve

½ bottle £25.00

Dulong – France

125ml glass £ 8.00

Rich, golden yellow colour with a powerful and racy bouquet of beeswax and honey. Rich, well-balanced and persistent in the mouth with fig and apricot flavours.

Muscat Beaumes de Venise 2004/5

½ bottle £24.00

Domaine de Coyeux, Rhone – France

100ml glass £ 8.00

Rich with tangy marmalade fruit yet retains a clean, elegant, fresh style on the palate. Superb chilled, either with creamy desserts or fruit.

Riesling Icewine 2007

½ bottle £90.00

Inniskillin – Canada

50ml glass £15.00

Sublime aromas of fresh lime, apricot, grapefruit and peach blossom with a slight mineral edge. A racy interplay of sweet and tart offer up echoing balanced flavours of lemon, lime and candied apricot.

Taylor's Chip Dry White Port – Portugal

50ml glass £6.00

A drier, fruity taste, and is an unusual aperitif.

Taylor's LBV 2003

20cl bottle £14.50

Portugal

50ml glass £ 6.00

Concentrated fruity flavour and firm, full-bodied style make Taylor's LBV the perfect port to accompany chocolate desserts, and blue cheeses.