



## **Sample Dinner Menu**

£45.00 per person

### **Smooth Parfait of Chicken Livers**

Apple Chutney, Port Sauce, Toasted Brioche

### **Grilled Cod Fillet**

Mussel and Chive Sauce

### **Warm Goat's Cheese Salad**

Toasted Pine Nuts, Pesto Dressing

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### **Sautéed Halibut Fillet**

Buttered Kale, Herb Mash, Red Wine Shallots, Parsley Juices

### **Roast Loin of Highland Venison**

Fondant Potato, Pickled Red Cabbage, Garlic Puree, Thyme Sauce

### **Scottish Duck Breast**

Celeriac & Vanilla, Salsify, Figs, Black Pudding Ravioli, Port Jus

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### **Bitter Chocolate Fondant**

Praline Ice Cream, Hazelnut Crisps, Chocolate Sauce

### **Lemon Mousse**

Candied Zest, Orange Sauce, Tuile Biscuits

### **Warm Date Pudding**

Vanilla Ice Cream, Toffee Sauce, Coffee Chantilly Cream

### **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.

**Taylors Chip Dry White Port – Portugal** **50ml glass £6.00**  
A drier, fruity taste, and is an unusual aperitif.

**Taylors 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.