

TORAVAIG HOUSE

DINNER MENU

£45.00 per person

Pan Seared Hand Dived Scallops

White Asparagus, Baby Leeks, Crispy Risotto, Summer Truffle Foam

Half Lobster Tail

Pumpkin Seeds, Couscous, Glendale Shoots, Curry Oil

Highlander Beef and Foie Gras Presse

Onion Jam, Wholegrain Mustard Cream, Sourdough Toast, Amaretto Jelly

Risotto of Locally Picked Mushrooms

Ceps, Girolles, Garlic Baubles, Parmesan and Truffle

Organic Wild Salmon

Smoked Salmon Ballontine, Okahijki, Courgettes, Mango Puree, Avruga Veloute

Halibut

Stornoway Black Pudding, Samphire, Caper Puree, Cauliflower Beignet, Apple, Surf
Clams

Herb Crusted Pork Fillet and Belly

Spring Cabbage, Violet Potato, Confit Radish, Ricotta Tortellini

Saddle of Dunvegan Venison

Hickory Potato Puree, Duisdale Girolles, Baby Carrots, Spinach, Pineapple & Plum
Chutney