

TORAVAIG HOUSE

WEDDING MENU

Yellow Courgette Veloute and Beignet

Ballontine of Hot and Cold, Piet Smoked Salmon

Mousse, Cucumber Relish, Caviar Crème Fraiche

or

Terrine of Pea Ham Hough

Pancetta, Poached Quail Eggs, Amaretto Jelly, Dried Grapes, Brioche

Tamarind Sorbet

Fillet of Highland Beef

Fondant Potato, Black Trompettes, Pied Bleus, Baby Carrots, Celeriac, Spinach, Shoulder and Foie
Gras Mille Feuille

or

Pan Seared Red Mullet

Haricot and Baby Leek Fricassee, Tomato Pedals, Courgettes, Fennel Marmalade, Bouillabaisse Broth

or

Arborio Risotto of White Asparagus and Wild Mushrooms

Okahijki, Ceps, Girolles, Parmesan and Summer Truffle

Passion Fruit Soup

Lemon Thyme Emulsion

Trio of Valrohna Chocolate

Fondant, Delice, Ice Cream and Pistachio Puree

or

Blood Nectarine, Strawberry and Frangipane Tartlet

Tonka Bean Ice Cream, Cinnamon Caramel

or

Selection of Cheese