



SAMPLE WINTER DINNER MENU

Our menus change daily.

Cauliflower & Coconut Veloute
Crispy bacon & roast chestnut

Homemade Game & Cranberry Terrine
Pickled vegetable salad, blueberry confit, pain d'epices, fig compote

Gairloch Bay Grilled Lobster Cocktail
Lettuce, marie-rose sauce, organic chia, scallop & vanilla cracker

Diver Picked Orkney King Scallop
Pea & asparagus veloute, black pudding, black olive crumb, apple foam, coral tuile

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Pan Seared Haunch of Gairloch Venison
Dauphinoise potato, poached pear & haggis, smoked celeriac mousseline, wild mushroom, braised salsify, smoked cherry tomato, juniper jus

Pan Seared Fillet of North Atlantic Cod
Fish gateau, cauliflower aubergine caviar, compressed roast fennel, grilled red pepper, langoustine twist, chardonnay and clam cream sauce

Tomato A La Provencale
Grilled vegetables, beetroot mousseline, basil pesto & cream

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Sticky Toffee Pudding
Toffee sauce, honeycomb, vanilla ice-cream

Choux Au Craquelin
Raspberry sorbet, chocolate sauce & candied walnuts

Cafe Gourmand
*Raspberry pate de fruit, white chocolate & strawberry truffle
Dark chocolate, rum & raisin truffle, lemon madeleine,
Chocolate cookie, sesame seed cannelloni, almond meringue*

Cheese Platter (£6.50 supplement)
*Home Kitchen oat cakes, apple & onion chutney, grapes and prosecco
Arran smoked cheddar, morbier, roquefort blue, comte, camembert, goat cheese log*