

7 COURSE TASTING MENU

Selection of Chef's Canapés

—

“Curried Coconut Egg”
Mushroom Ketchup

—

Foie Gras Rocher
*Haggis Mouse, Smoked Potato and Salt baked Turnip,
Glenmorngie Whisky Sauce*

—

Mi-Cuit of North Sea Halibut Fillet
*Baby Squid Bolognaise, Grenobloise Flavours,
White Gazpacho Emulsion*

—

Lavender Cured and Smoked Ardgay Venison Loin
Faggot of the Shoulder, Coco Nib Jus

—

Organic Carrot & Orange Sorbet
White Chocolate Snow, Black Olive and Basil

—

“Rhubarb & Custard”

—

Tea, Coffee and Homemade Petit Fours

£70 per person

