



DINNER MENU

Amuse Bouche



Carrot & Cashew Parfait, Herb Oil, Oatcakes
Tobermory Smoked Trout, Salt Baked Beetroot, Quail Egg
Terrine Of Ardtornish Beef & Lentils, Pickled Vegetables



Mushroom & Walnut Wellington, Baby Vegetables, Goats
Cheese
Pan Fried Cod, Cauliflower, Salsa Verde, Polenta
Herb Stuffed Chicken Breast, Hispi Cabbage, Fondant Potato



Lemon Meringue Tart, Raspberries
Selection of Scottish Cheeses, Oatcakes, Fresh Fruit
White Chocolate Panna Cotta, Pistachio, Strawberry



Tea/ coffee with Petit Fours (£4.50 supplement)

£52 per person