

TASTER MENU

Six course taster dishes are a dainty sample taken from, or are a slight variation of, the à la carte menu. Guests staying on a dinner inclusive break are invited to dine from the taster menu. Alternatively, should a guest wish to dine from the à la carte menu, the small supplements noted in brackets will apply.

Queen Scallop

Garlic butter, chorizo

Baked Field Mushroom

Goats cheese, shallot and balsamic dressing

Oxtail Croquette

Horseradish cream

Demitasse of Ham Hock and Lentil

Sea Bass

Bubble and squeak, truffle butter

Chicken Stuffed with Charles Macleod Black Pudding

Wrapped in Parma ham

Penne Pasta Gratin

Garlic, chilli, roasted peppers, Parmesan, pine nuts

Apple Pie and Crème Caledonia

Dark Chocolate and Orange Torte

Clotted cream

Hebridean Blue

Plum and apple chutney

£32.⁹⁵
per person

Still or sparkling mineral water, 1 litre - £3.50

Tea or coffee, tablet - £3.00 per person

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Smoked Venison

Hot beetroot relish

Charles Macleod Black Pudding, Scallops, Pancetta

Broccoli and Dunsyre Blue Quiche

Demitasse of Cullen Skink

Hake Fillet

Chorizo and mussel broth

Roast Saddle of Venison

Fondant potato, mushrooms, beetroot chutney

Caramelised Onion and Butternut Squash Gateau

Port syrup

Sticky Toffee Pudding

Rhubarb Crumble

Ginger ice cream

Clava Brie

Green tomato chutney

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per person

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Flaked Smoked Trout

Horseradish

Pork Belly

Onion marmalade

Whisky Cured Smoked Salmon

Warm potato scone, dill dressing

Demitasse of Pumpkin and Ginger

Salmon, Prawn and Scallop Mashed Tattie Pie

Breast of Pheasant Au Vin*

Herb dumpling

Courgette and Pepper Crumble

Chive crème fraîche

Croissant Bread and Butter Pudding

Spiced marmalade

Mulled Wine Poached Pear

Crème fraîche

Isle of Mull Cheddar

Quince jelly

£32.⁹⁵
per person

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*All care is taken to remove the shot from wild caught game

Before ordering, can guests with a food allergy or intolerance please speak to a member of the team