



Menu 1

Scotch Leek & Potato Soup
Served with Oakbank Organic Crusty Bread

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Steamed Killara Breast of Chicken
stuffed with a wild Mushroom Ragout
Wrapped in Moray-shire Bacon
served with a Shallot & Tarragon Sauce

Together with Market Vegetables & Potatoes of choice

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Home Made Meringue
with Vanilla Cream & Seasonal Berries

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Coffee & Isle of Skye Tablet



Menu 2

Roasted Red Pepper, Turnip & Sage Soup
served with Oakbank Organic Crusty Bread

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Poached Killara Breast of Chicken stuffed with Gingered Rice
finished with a Lemon & Coriander Sauce

Or

Rare Roast Highland Beef Rib with a Mustard & Peppercorn Crust
And a Roasted Shallot Gravy

Both accompanied with Seasonal Vegetables & Potatoes

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Tarte au Citron
With a Berry Coulis & Vanilla Cream

Or

Alvie Strawberry Crème Brulee

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Coffee & Isle of Skye Tablet



Menu 3

Three Highland Cheese Tartlet
With a homemade Red Onion & Redcurrant Relish set on dressed Rocket
Leaves

Or

Homemade Terrine of Alvie Hot & Cold Smoked Brown Trout with a
Moniack Horseradish Cream, Watercress & Hebridean Oatcakes

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Pan Fried Fresh Sea Bass Fillets on a bed of Asparagus & Lemon Risotto  
, finished with a Fresh Homemade Basil Pesto

Or

Rare Roast Highland Sirloin of Beef with an All Spice Crust,  
Balsamic Roasted Cherry Tomatoes & Rich Red Wine Jus

Both accompanied with Seasonal Vegetables & Potatoes

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Individual Alvie Strawberry Pavlova

Or

Pear & Butterscotch Cheesecake

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Coffee & Isle of Skye Tablet



## Menu 4

Summer Isles Peat Smoked Highland Salmon, Gruth Dhu Cheese  
Watercress, Rocket and Cherry Tomatoes Salad with a Citrus & Coriander  
Seed Dressing

Or

Summer Isle Smoked Duck Breast with a compote of Plum, Port & Blood  
Orange on a bed of Baby Herb Salad

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Slow Roasted Morayshire Pork Belly on a bed of spiced white cabbage &
Apple with a light Cider & Mustard Gravy

Or

Individual Prime West Coast Seafood Pie
With Scottish Salmon, Cod Fillet, Mussels & King Prawns

Both accompanied with Seasonal Vegetables & Potatoes

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Chocolate & Drambuie Torte  
With Vanilla Cream

or

Fresh Fig & Marsala Trifle  
With Homemade Shortbread

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Coffee & Isle of Skye Tablet



Menu 5

Highland Game Terrine with a Port, Fig & Shallot Compote
served with Oakbank Organic Bread
or

Traditional Cullen Skink
Served with Home made Herb Straws

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Individual Rare Roast Caithness  
Fillet of Beef set on a Fondant Potato and finished with Rich Burgundy  
Sauce

Or

North Sea Fillet of Monkfish wrapped in Dry Cured Morayshire Bacon and  
coated with a Balmoral Sauce

Both accompanied with Seasonal Vegetables & Potatoes

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Highland Berry Tartlets set in a rich Ricotta Cream and drizzled with a
sweet Raspberry Coulis

Or

Poached Pears in Maderia, Red Wine & Vanilla
And served with a Chantilly Cream

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Coffee & Isle of Skye Tablet



## Menu 6

West Coast Seafood Terrine  
Served with Watercress & Rocket  
and drizzled with a light lemon & chilli dressing

Or

Antipasti of Highland & Island Smoked meats with a Bramble & Blueberry  
Compote, Baby Leaves & Oakbank Organic Crusty Bread

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Individual Fillet of Wild Highland Venison
with a Celeriac Puree, Pearl Barley Risotto, Fondant Potato
and a Port & Redcurrent Gravy

Or

Fresh Herb Crusted Loin of Isle of Barra Lamb
with Mint, Baby Capers & White Wine
on a Stornoway Black Pudding Mash & a basket of Summer Vegetables

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Individual Rich Chocolate & Orange Torte  
with a Mint Bailey Cream

Or

Poached Peached, with Marscapone Cream & Caramelised Oranges

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Coffee & Isle Of Skye Tablet

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### **Highland Cheese Board**

Our Good Highland Food Cheeseboard consists of;

West Highland Blue  
Tain Morangie Brie  
Isle of Mull Farmhouse Cheddar  
served with Hebridean Oatcakes &  
Fresh Fruit & Chutneys

**Price Per Guest**  
**£6.95**

### **Supper Suggestion**

Our Good Highland Food Cheeseboard consists of;

West Highland Blue  
Tain Morangie Brie  
Isle of Mull Farmhouse Cheddar  
Homemade Duck Liver & Malt Whisky Pate  
Alvie Hot & Cold Smoked Trout Terrine  
served with Hebridean Oatcakes & Oakbank Crusty Bread &  
Fresh Fruit & Chutneys

Tea/Coffee

Individual Bowls of Highland Lamb Hotpot  
Served with Organic Crusty Bread