



Dinner Menu

Soupçon

Slightly curried butternut squash

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Seared wild pigeon breast, Stornoway black pudding,
beetroot & crème fraîche, citrus jus

Suggested Wine - 125mls - Eradus Pinot Noir, New Zealand, 2013 - £8.50

Marcello's special

Seared west coast scallops, parma ham, peanut sauce

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Aberdeen Angus beef fillet, Strathdon blue cheese mousse,
celeriac, confit shallot, rich brandy sauce

Suggested Wine - 125mls - Massard, Huellas Priorat 2012, Spain - £8.00

Shetland cod, caper and pistachio pesto,

Drumfearn mussels, cucumber and shallot dressing

Suggested Wine - 125mls - Massard, Huellas Priorat 2012, Spain - £8.00

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Vanilla crème fraîche panna cotta,
orange & mint sorbet

Scottish and French cheeses from our trolley,
served with our own water biscuits, grapes and celery
(£7.50 supplement or £10.00 as an extra course)

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Coffee, homemade petits fours and vanilla fudge
served in the drawing rooms

Five courses - £80

Head Chef - Marcello Tully

Whilst we do all we can to accommodate guests with food allergies,
we are unable to guarantee that dishes will be completely allergen-free.
Allergen information is available on request.