



## Tasting Menu

Enjoy a delicious collection of Marcello's signature dishes, showcasing the fabulous produce we have available in Scotland

Celery & Strathdon blue soupcon  
Champagne Laurent Perrier, Brut, Tours-Sur-Marne NV (125 mls)

Moray pork cheek, seared west coast scallop,  
sweet pickled fennel, oriental sauce  
Eradus Pinot Noir, New Zealand (70 mls)

Seabass fillet and monkfish,  
lime & coconut  
Chardonnay, Ch. Ste. Michelle, USA (70 mls)

Quail, vegetable and Perthshire honey mousse,  
herb purée, passion fruit jus  
Rioja Crianza, Vina Belezos, Spain (70 mls)

Tain Morangie brie  
prune and orange mousse  
Banyuls Red, France (50 mls)

Chocolate & basil espuma,  
raspberry sauce  
Muscat Beaume De Venise, Rhone, France (70 mls)

"Apple crumble" parfait,  
blackcurrant, apple sorbet, cinnamon doughnut  
Wine flight as above

£85 per person (to be taken by everyone at the table)  
£10 supplement for residents on a dinner bed and breakfast tariff

Wine flights are £60 per person

Coffee and homemade petits fours,  
served in the drawing rooms