



## Tasting Menu

### Jerusalem Artichoke Soupçon

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**Very slow roasted Lochalsh ox tail,**  
west coast oysters

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### **Kinloch's seafood collection**

Uig crab meat, home-cured salmon,  
locally smoked mussels

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### **Roasted quail,**

vegetable and Perthshire honey mousse,  
herb purée, passionfruit jus

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### **Epoisses,**

kirsch cherries, apple, candied nuts

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### **Mango, lime and coconut espuma**

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### **Chocolate parfait,**

hazelnut, coffee, milk sorbet

Coffee and homemade petits fours  
served in the drawing rooms

### ***Wine flights***

*Enjoy our suggested wine pairings, starting with a glass of champagne at the table - £60*

**£90 per person (To be taken by everyone at the table)**

**£10 supplement for residents on a dinner bed and breakfast tariff**

*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*