



Marcello Tully
7 Course Dinner Menu

Celery and Strathdon blue cheese
Soupçon

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Slow-roast Moray pork, monkfish,
apple gel, madeira sauce

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Marcello's Special

Seared west coast scallops,
Harris Gin & citrus sauce

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Warm crab mousse, langoustine,
white wine and dill sauce

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Fort Augustus venison fillet,
apple and parsnip, red wine & balsamic jus

Or

Shetland cod,
salt baked beetroot, vegetable couscous

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Chargrilled goats' cheese,
sweet balsamic & fig relish

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Dark chocolate, hazelnut,
coconut sorbet

Scottish and French cheeses from our trolley,
served with our own water biscuits, grapes and celery
(£7.50 supplement or £12.50 as an extra course)

Coffee and petits fours
served in the drawing rooms

£95 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