



FIFTY YEARS - KINLOCH LODGE
1972-2022

TO START

Seared Skye scallop, crispy Lochalsh langoustine, soft herbs, squash puree

Slow-cooked Allarburn egg, asparagus, roast shallot, truffle hollandaise

Roast breast of Perthshire pigeon, barley & pancetta ragout, game chips

TO FOLLOW

Roast hake fillet, Drumfearn mussel & Lochalsh crab broth, salsa Verdi, fried rice cake

Roast Highland beef fillet, walnut & sage polenta, hazelnuts, sherry vinegar jus

Miso braised hispi cabbage, roast pumpkin, soy toasted seeds

TO FINISH

Iced lime curd, soft Italian meringue, toasted coconut, tuille

Chocolate honey cake, honeycomb, milk ice cream, chocolate crisp

Tain Minger, Blue Murder, Morangie brie, Blairliath cheddar, oatcakes & chutney (£5 supplement) (or £10 as an extra course)

COFFEE & SWEETS

£85 per person