



Tasting Menu

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

Celery & Strathdon blue soupcon
Laurent Perrier Brut Champagne (125 mls)

Moray pork cheek, seared west coast scallop,
sweet pickled fennel, oriental sauce
Crianza, Vina Belezos, Rioja, Spain (70 mls)

Mallaig seabass and monkfish,
dill dressing
Bourgogne Blanc, Oliver Leflaive, Burgundy, France (70 mls)

Quail, vegetable and Perthshire honey mousse,
herb purée, madeira jus
Chateau Cissac, Haut Medoc, France (70 mls)

Tain Morangie brie
prune and orange mousse
Madeira, Duke Of Cumberland (50 mls)

Chocolate & basil espuma,
raspberry sauce
Sauternes, Clos Dady, France (70 mls)

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

Coffee and homemade petits fours,
served in the drawing rooms

£90 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