

# Sample fixed priced dinner menu

*Amuse Bouche*

## First course

Scallops

Isle of Skye scallops, pea puree, duck ham, curry dressing

Souffle

double baked souffle, Isle of Mull Tobermory cheddar

## Second Course

Veloute

smoked red pepper and tomato veloute

## Main courses

Turbot

North Sea Turbot, chargrilled sweetcorn, crispy chicken wings  
mushroom puree, burnt cabbage

Beef

Angus Scotch beef fillet, artichoke and truffle ravioli  
bacon jam, hay baked celeriac, Rioja jus

## To follow...

Brulee

pistachio crème brulee, rhubarb compote, mascarpone sorbet

Chocolate

Valrhona chocolate moelleux, salted caramel ice cream

Cheese

Strathdon blue, Ragstone, Epoisse, Broon Coo, Blairlath

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Coffee

filter coffee, petit fours

£65 per person inclusive of filter coffee and petit fours

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All our prices are inclusive of VAT