

Starters

Smoked Haddock and Leek Chowder

with Crème Fraîche and Butter Croutons

Stornoway Black Pudding On Rocket Leaves

with Poached Egg, Crispy Streaky Bacon and Mustard Chive Whisky Dressing

Roasted Courgette and Smoked Ullapool Cheese Tartlet

Crispy Winter Leaves, Baby Vine Tomatoes and Balsamic Dressing

Hot Smoked Peppered Mackerel Fillet

Scottish Oatcakes, Caperberries, Lemon Pepper Aioli and Dill Tomato Tartar

Fresh Cantaloupe and Honeydew Melon

Passion Fruit Syrup and Fresh Berry Fricassee

Wild Mushroom Risotto

with Reggiano Parmesan Cheese Gratinée and Parma Ham

Main Courses

Rosemary Roasted Scottish Ribeye

Glazed Maple Parsnips, Oven Roasted Potatoes, Buttered Brussels Sprouts

Pan Sautéed Free Range Chicken Supreme

in Parmesan Cheese Batter on Tagliatelle Pasta, Fresh Steamed Asparagus, Lemon Pesto Beurre Blanc

Lewis Gigot of Lamb in Garlic Jus

Redcurrant Jelly, Haggis Mashed Potatoes, Crushed Turnips and Grilled Vine Tomato

Tender Pork Loin Schnitzel in Brown Butter

Caramelised Red Apple Cabbage, New Chive Rissole Potatoes

Broiled Local Dilled Salmon Fillet

on Fresh Baby Spinach Leaves, Arborio Sweet Potato Mash and Honey Glazed Ginger Carrots with Baby Corn

Grilled Sweet Bell Pepper Polenta Cake

on Tomato Basil Cream with Cornish Vegetable Sausages and Fresh Baby Vegetables Bouquetière

Desserts

Chocolate Mocha Crème Brûlée with Café Curls

Home-baked Highland Whisky Vanilla Cheesecake on Cookie Crust

Fresh Raspberry Cranachan in a Brandy Snap Basket

Caramelised Orange Bread and Butter Raisin Pudding on Anglaise Sauce

Scottish Isles Cheeses with Local Oatcakes and Fresh Vine Fruits

Chef's home-made selection of Gelato Ice Creams