



## Menu 1

Scotch Leek & Potato Soup  
served with Oakbank Organic Crusty Bread

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Steamed Killara Breast of Chicken  
stuffed with a Wild Mushroom Ragout  
wrapped in Moray-shire Bacon  
served with a Shallot & Tarragon Sauce

together with Market Vegetables & Potatoes of choice

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Home Made Meringue  
with Vanilla Cream & Seasonal Highland Berries

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## Menu 2

Roasted Red Pepper, Turnip & Sage Soup  
served with Oakbank Organic Crusty Bread

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Poached Killara Breast of Chicken stuffed with Gingered Rice  
finished with a Lemon & Coriander Sauce

or

Rare Roast Highland Beef Rib with a Mustard & Peppercorn Crust  
and a Roasted Shallot Gravy

Both accompanied with Seasonal Vegetables & Potatoes

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Tarte au Citron  
With a Berry Coulis & Vanilla Cream

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### Menu 3

Three Highland Cheese Tartlet  
with a homemade Red Onion & Redcurrant Relish set on dressed  
Rocket Leaves

or

Homemade Terrine of Alvie Hot & Cold Smoked Brown Trout wrapped  
with Summer Isles Peat Smoked Salmon and served with Watercress &  
Rocket Salad and Moniack Horseradish Cream

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Pan Fried Fresh Sea Bass Fillets  
on a bed of Asparagus & Lemon Risotto,  
finished with a Fresh Homemade Basil Pesto

or

Rare Roast Highland Sirloin of Beef with an All Spice Crust,  
Balsamic Roasted Cherry Tomatoes & Rich Red Wine Jus  
  
Both accompanied with Seasonal Vegetables & Potatoes

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Individual Alvie Strawberry Pavlova

or

Pear & Butterscotch Cheesecake

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#### Menu 4

Summer Isles Peat Smoked Highland Salmon, Gruth Dhu Cheese  
Watercress, Rocket and Cherry Tomatoes Salad  
with a Citrus & Coriander Seed Dressing

or

Summer Isle Smoked Duck Breast  
with a compote of Plum, Port & Blood Orange  
on a bed of Baby Herb Salad

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Slow Roasted Morayshire Pork Belly  
on a bed of Spiced White Cabbage & Apple  
with a light Cider & Mustard Gravy

or

Individual Prime West Coast Seafood Pie  
With Scottish Salmon, Cod Fillet, Mussels & King Prawns  
Both accompanied with Seasonal Vegetables & Potatoes

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Chocolate & Drambuie Torte  
With Vanilla Cream

or

Fresh Fig & Marsala Trifle  
With Homemade Shortbread

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## Menu 5

Highland Game Terrine with a Port, Fig & Shallot Compote  
served with Oakbank Organic Bread

or

Traditional Cullen Skink  
Served with Home made Herb Straws

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Individual Rare Roast Caithness Fillet of Beef  
set on a Fondant Potato and finished with Rich Burgundy Sauce

or

North Sea Fillet of Monkfish wrapped in Dry Cured Morayshire Bacon  
and coated with a Balmoral Sauce

Both accompanied with Seasonal Vegetables & Potatoes

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Highland Berry Tartlets set in a rich Ricotta Cream  
and drizzled with a Sweet Raspberry Coulis

or

Poached Pears in Maderia, Red Wine & Vanilla  
and served with a Chantilly Cream

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## Menu 6

West Coast Seafood Terrine  
served with Watercress & Rocket  
and drizzled with a light lemon & chilli dressing

or

Antipasti of Highlands & Islands Smoked Meats  
with a Bramble & Blueberry Compote, Baby Leaves  
& Oakbank Organic Crusty Bread

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Individual Fillet of Wild Highland Venison  
with a Celeriac Puree, Pearl Barley Risotto, Fondant Potato  
and a Port & Redcurrent Gravy

or

Fresh Herb Crusted Loin of Isle of Barra Lamb  
with Mint, Baby Capers & White Wine  
on a Stornoway Black Pudding Mash & a basket of Summer Vegetables

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Individual Rich Chocolate & Orange Torte  
with a Mint Bailey Cream

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