



Wined&Dined

We love food

CANAPÉS

Wild Mushroom and Truffle Veloute

Flamed King Prawn, Watermelon

Rare Wagyu Beef and Blue Murder Cheese

STARTERS

Argyll Smoked Seafood Platter, Cockles, Fresh Grated Truffle Oil

Pressed Chicken, Leek and Wild Mushroom Terrine, Bread Wafer, Prunes

Tattie Terrine, Lentil Dahl, Carrot Oil, Tattie Veloute

MAINS

Braised Lamb Shoulder, Poached Loin with Basil Mousse, Tomato and Black Olive Tian, Jus

Pan Seared Gigha Halibut, Grilled Asparagus, Parmentier Potatoes, Chive Veloute

Hand Rolled Tagliatelle, Wild Flowers, Pickled Peas, Gorse, Roasted Walnuts

SWEETS

Chocolate Brownie, Chocolate Sauce, Orange Sherbet, Tonka Bean Ice Cream

Poached Peach, Custard Tart, Raspberry Jelly, Mint Syrup

Strawberry and White Chocolate Shortbread Meringue