

Saturday 5th March 2011

Shieldaig crab ravioli, Jerusalem artichoke puree, shellfish foam

Black Isle confit chicken,
foie gras and cabbage pressing, truffled fine bean salad

Whole roast fillet of Torridon beef,
braised daube, creamed cabbage, horseradish espuma, red wine sauce

or

Pan fried fillet of sea trout,
crushed potatoes, Isle of Skye mussels, mussel foam

Vanilla cream, peanut ice cream, banana foam, peanut crumb

Glazed lemon tart,
confit rhubarb, almond wafer, rhubarb sorbet

or

Selection of cheese
Black Crowdie, Clava Brie, Blue Monday, Mull Cheddar, Reblochon

Coffee and petits fours will be served in the Drawing room