



*Prosecco & canapés on arrival*

Smoked salmon roulade, Chicken liver parfait crustini

Leek & Caboc quiche



*Amuse bouche*

Black crowdie bonbon with cherry tomato chutney



*Pigeon breast, shallot tart, soubise puree, caper*

*Cromer crab, chilli & ginger risotto, bisque foam*

*Bashed Polenta, beetroot & burnt shallow*

*Watercress veloute*



*Duo of Caithness Lamb, braised should roulade, oven roast loin, pea & bacon ragu, smoked potato & minted jus*

*Roasted duck breast, celeriac dauphinoise, roast salsaify, green peppercorn*

*Pan fried Catch of the day, clam herb broth, wilted spinach*

*Wild mushroom risotto, sauté mushrooms, parmesan tulle*



*Chocolate pave, dulce de leche ice cream, chocolate soil*

*Rhubarb & custard, clotted cream, lemon*

*Strawberry parfait, white chocolate glaze, strawberry salad*

*Highland fine cheese, old pulteney, red onion jam, oatcakes*



*Coffee & homemade petit fours*