



## Dinner Menu

Soupçon  
Roast red pepper, black olives

Steamed, home-cured salmon,  
wrapped in seafood mousse, dill dressing  
Suggested Wine - 125mls - Chablis Vincent Dampt, France, 2014 - £8.50

Marcello's special  
Hake fillet, tomato, chorizo, black olives

Black Isle lamb fillet, cashew nut & black olive,  
caramelised apples & pears, dauphine potato  
Suggested Wine - 125mls - Cabernet Franc, La Tunella, Colli Orientali del Friuli, Italy 2013 - £6.50

Local cod fillet, caper and pistachio pesto,  
Drumfearn mussels, cucumber & shallot dressing  
Suggested Wine - 125mls - Ural Organic Pinot Gris, New Zealand, 2013 - £7.50

Vanilla crème fraiche panna cotta,  
raspberry sauce, orange and mint sorbet

Scottish and French cheeses from our trolley,  
served with our own water biscuits, grapes and celery  
(£7.50 supplement or £10.00 as an extra course)

Coffee, homemade petits fours and vanilla fudge  
served in the drawing rooms

Five courses - £75

Head Chef - Marcello Tully

Whilst we do all we can to accommodate guests with food allergies,  
we are unable to guarantee that dishes will be completely allergen-free.  
Allergen information is available on request.