

**Sample Dinner Menu**

**August 2009**

To Start With

**Colbost Bay Crab Risotto with Shellfish Essence & Mull Truckle Wafer**

**Broadford Smoked Haddock & Hot-Smoked Trout with Brunigill Farm Quail Egg Mimosa**

**Lightly Spiced Aubergine, Capsicum & Sultana Salad with Flat Bread, Tahini & Coriander Relish**

**Seared Saddle of Wild Rabbit with Tattie Scones, Ayrshire Bacon, Young Croft Neeps, Baby Beets & Blaeberreries**

**Loch Dunvegan Langoustines with Organic Mesclun from Glendale, Lemon & Olive Oil Vinaigrette**

(£6.00 Supplement)

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Main Course

**Pan-Fried Loin of Glenhinnisdal Lamb with its own Haggis, Clapshot, Husabost Kale & Carrots, Juniper Gravy**

**Grilled Armadale Mackerel & Sconser Scallops with Anna Potatoes, Pea Purry & Shoots, Borreraig Winkles, Purslane & Claret Jus**

**Baked Lanark Blue Cheesecake with Mustard Leaf, Nectarine & Pine Kernels, Wild Thyme & Shallot Dressing**

**Roast Minch Skate & Squid with Crushed Local Potatoes & Totaig Courgettes, Wood Sorrel, Surf Clam & Hazelnut Velouté**

**Charred Fillet, Shredded Shin & Tongue of Lochalsh Limousin Beef with Crisp Rosti, Glengarry Chanterelles, Sage Soubise & Madeira Sauce**

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For Pudding

**Selection of Scottish Cheese with Our Own Oatcakes & Chutney**

(£2.50 supplement)

**A Quaich of Dark Chocolate with Honey, Cinnamon & Cocoa Madeleines, Apricot Ice Cream**

**The Famous Hot Marmalade Pudding with Drambuie Custard**

**Warm Vanilla Frangipan Tart with Poached Peaches, Creamed Crowdie & Grand Rousillon Syrup**

**Iced Edinbane Gooseberry Parfait with Elderflower, Strathgarve Strawberries & Poppy Tuile**

**Marinated Fresh Pineapple with Passion Fruit Jelly, Coconut Ice Cream, Rosemary Sorbet & Cardamom Biscuit**

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To Complete Your Meal

**Full Selection of Coffees & Loose Leaf Teas Available**

**Served with Chimneys Sweeties**

£5.00

**Gaelic Coffee with Isle of Skye Whisky and Whipped Double Cream  
or with Single Malt, or Liqueur of Your Choice.**

From £6.95

**Cheese as an Extra Course is charged £10.00 plus £2.50 Supplement**

**3-courses £55.00.**

(Prices include VAT. We make no service charge)

## **Sample Dinner Menu**

**SEPTEMBER 2009**

### To Start With

**Dressed Colbost Crab with Avocado Salsa & All-Glendale Gazpacho**

**Broadford Smoked Haddock & Borreraig Farm Duck Egg Omelette with Oatmeal & Locally Gathered Winkles**

**Dunsyre Blue Cheese, Nectarine & Pine Kernel Salad with Mustard Leaf, Oregano & Shallot Relish**

**Roast Saddle of Wild Rabbit & Hare with Tattie Scone, Ayrshire Bacon & Fancy Kale**

**Loch Dunvegan Langoustines with Organic Mesclun from Fasach, Lemon & Olive Oil Vinaigrette  
(£6.00 Supplement)**

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### Main Course

**Grilled Loin of Glenhinnisdal Lamb with its own Haggis, Clapshot, Husabost Greens & Carrots, Juniper Gravy**

**Pan-Fried Mallaig Halibut & Sconser Scallops with Anna Potatoes, Braised Chicory,  
Fresh Hazelnut & Orange Salad, Skye Apple Purry,**

**Beetroot & Claret Risotto with Anthony's Courgettes, Rocket, Cullin Goat's Cheese & Vine Tomato Dressing**

**Steamed Half Moonen Bay Lobster & Squid with Croft Pink Firs & Fine Beans, Glengarry Chanterelles & Wood  
Sorrel Butter**

**Charred Fillet, Shredded Shin & Tongue of Lochalsh Beef with Crisp Rosti, Celeriac & Thyme Remoulade,  
Pickled Onion & Madeira Sauce**

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### For Pudding

**Selection of Scottish Cheeses with Our Own Oatcakes & Chutney  
(£2.50 supplement)**

**A Quaich of Dark Chocolate with Honey, Cinnamon & Cocoa Madeleines, White Chocolate Ice Cream**

**The Famous Hot Marmalade Pudding with Drambuie Custard**

**Warm Vanilla Tart with Grand Roussillon Poached Peaches, Raspberry Sauce & Creamed Crowdie**

**Iced Toddy Parfait with Wild Brambles, Poppy Tuilles & Aniseed Brittle**

**Marinated Fresh Pineapple with Passion Fruit Jelly, Coconut Ice Cream, Rosemary Sorbet & Cardamom Biscuit**

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### To Complete Your Meal

**Full Selection of Coffees & Loose Leaf Teas Available**

**Served with Chimneys Sweeties**

£5.00

**Gaelic Coffee with Isle of Skye Whisky and Whipped Double Cream  
or with Single Malt, or Liqueur of Your Choice.**

From £6.95

**Cheese as an Extra Course is Charged £10.00 plus £2.50 Supplement**

**3-courses £55.00.**

(Prices include VAT. We make no service charge)

## **Sample Dinner Menu**

**OCTOBER 2009**

### To Start With

**Colbost Crab Risotto with Truckle Wafer & Shellfish Essence**

**Talisker Home-Cured Hebridean Salmon with Brunigill Farm Quail Eggs, Sweet & Sour Cucumber, Nasturtium**

**Lightly Spiced Aubergine, Capsicum & Sultana Salad with Flat Bread, Tahini & Coriander**

**Breast of Perthshire Partridge with Tattie Scones, Choucroûte of Preserved Leg & Bramble Gravy**

**Loch Dunvegan Langoustines with Organic Mesclun from Glendale, Lemon & Olive Oil Vinaigrette**

(£6.00 Supplement)

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### Main Course

**Pot-Roast Crown of Young Grouse with Pearl Barley, Locally Foraged Mushrooms, Glendrynoch Watercress & Game Chips**

**Pan-Fried Mallaig Skate, Seabass & Sconser Scallops with Orbost Parsley Mash, Fennel Confit,  
Loch Harport Oyster & Caviar Velouté**

**An Open Sage Lasagne of Butternut Squash, Totaig Jerusalem Artichokes & Spinach, Syboes & Glendale Cherry Tomato Dressing**

**Steamed Half Moonen Bay Lobster & Squid with Seeded Cous Cous, Totaig Vegetables, Wood Sorrel & Fasach Sauce Vièrge**

**Charred Fillet, Shredded Shin & Tongue of Lochalsh Beef with Anna Potatoes, Celeriac & Thyme Remoulade,  
Pickled Onions & Madeira Sauce**

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### For Pudding

**Selection of Scottish Cheeses with Our Own Oatcakes & Chutney**

**Dark, Milk & White Chocolate Plate with Boozy Plums**

**The Famous Hot Marmalade Pudding with Drambuie Custard**

**Homemade Gingerbread with Toffee Quinces, Issy's Crème Fraîche & Quince Sorbet**

**Frozen Toddy Syllabub with Grapefruit, Mint Gastric & Aniseed Brittle**

**Marinated Fresh Pineapple with Passionfruit Jelly, Coconut Ice Cream, Rosemary Ice & Cardamom Biscuit**

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### To Complete Your Meal

**Full Selection of Coffees & Loose Leaf Teas Available**

**Served with Chimneys Sweeties**

£5.00

**Gaelic Coffee with Isle of Skye Whisky and Whipped Double Cream  
or with Single Malt, or Liqueur of Your Choice.**

From £6.95

**Cheese as an Extra Course is Charged at £15.00**

**3-courses £55.00.**

(Prices include VAT. Service is left to your own discretion.)

**Sample Dinner Menu**  
**November 2009**

To Start With

Dressed Colbost Crab with Melon & Mango Salsa, Land Cress & Shellfish Essence

Broadford Smoked Haddock & Brunigill Farm Duck Egg Omelette, Winkles & Nasturtium

Locally Foraged Mushrooms, Salsify, Mustard Leaf & Blaeberry Salad with Thyme & Shallot Relish

Pressed & Glazed Gigot of Glenhinnisdal Lamb, Clapshot & Juniper Gravy

Loch Dunvegan Langoustines with Organic Mesclun from Glendale, Lemon & Olive Oil Vinaigrette  
(£6.00 Supplement)  
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Main Course

Roast Breast of Mallard from the Isle of Muck with Tattie Scones, Choucroute of Preserved Leg, Quince & Game Gravy

Grilled Mallaig Cod with a Pine Kernel Crust, Sconser Scallops, Anna Potatoes, Split Pea Purry, Syboes & Claret Jus

Achmore Crowdie Cheese & Butternut Squash Cannelloni with Rocket, Vine Tomato & Mull Cheddar Sauces

Bourride of Minch Red Mullet, Hake, Monkfish & Surf Clams with Crushed Potatoes, Fasach Spinach & Orbst Herb Aioli

Charred Fillet, Shredded Shin & Tongue of Lochalsh Beef with Crisp Rosti, Celeriac Remoulade, Croft Kale,  
Pickled Onions & Walnuts  
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For Pudding

Selection of Scottish Cheeses with Our Own Oatcakes & Chutney

Dark Chocolate & Stem Ginger Ganache with Caramelised Pears & Issy's Crème Fraîche

The Famous Hot Marmalade Pudding with Drambuie Custard

Crisp Agen Prune & Almond Flory with Armagnac Ice Cream, Pear & Earl Grey Syrup

Iced Toddy Syllabub with Clementines, Mint Gastric & Aniseed Brittle

Marinated Fresh Pineapple with Passionfruit Jelly, Coconut Ice Cream, Rosemary Sorbet & Cardamom Biscuit  
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To Complete Your Meal

Full Selection of Coffees & Loose Leaf Teas Available  
Served with Chimneys Sweeties

£5.00

Gaelic Coffee with Isle of Skye Whisky and Whipped Double Cream  
or with Single Malt, or Liqueur of Your Choice.

From £6.95

Cheese as an Extra Course is Charged at £15.00

3-courses £55.00.

(Prices include VAT. Service is left to your own discretion.)

**Sample Dinner Menu**  
**December 2009**

To Start With

Colbost Crab Tart with Mixed Cress & Croft Sorrel Purry

Talisker Home-Cured Hebridean Salmon with Brunigill Farm Quail Eggs, Sweet & Sour Cucumber, Trout Roe

Crisp Red Onion, Raisin & Goat's Cheese Flory with Charred Syboes, Mustard Leaves & Sage Soubise

Seared Breast of Wild Mallard from the Isle of Muck with Tattie Scones, Braised Red Cabbage & Quince

Loch Dunvegan Langoustines with Organic Mesclun from Glendale, Lemon & Olive Oil Vinaigrette

(£6.00 Supplement)

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Main Course

Roast Saddle of Highland Venison with Tattie Scones, Ayrshire Bacon, Husabost Greens, Salsify & Beetroot Game Jus

Grilled Eske Seabass with a Pine Kernel Crust, Sconser Scallops, Winter Root Gratin, Split Pea Purry, Syboes & Claret Velouté

Lightly Spiced Fennel & Potato Stovies with Savoy & Chestnut Parcel, Pumpkin Purry

Pan-Fried Mallaig Skate & Squid with Saffron Potatoes, Little Gem Lettuce, Carrots, Winkle & Thyme Butter

Charred Fillet, Shredded Shin & Tongue of Lochalsh Beef with Rosti, Celeriac Remoulade, Totaig Kale,

Pickled Onions & Walnuts

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For Pudding

Selection of Scottish Cheeses with Our Own Oatcakes & Chutney

Dark Chocolate Delice with Caramelised Pears & Issy's Crème Fraîche

The Famous Hot Marmalade Pudding with Drambuie Custard

Warm Almond & Vanilla Tart with Boozy Plums, Crowdie & Banyuls Syrup

Iced Toddy Parfait with Grapefruit, Mint Gastric & Aniseed Brittle

Marinated Fresh Pineapple with Passionfruit Jelly, Coconut Ice Cream, Rosemary Sorbet & Cardamom Biscuit

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To Complete Your Meal

Full Selection of Coffees & Loose Leaf Teas Available

Served with Chimneys Sweeties

£5.00

Gaelic Coffee with Isle of Skye Whisky and Whipped Double Cream  
or with Single Malt, or Liqueur of Your Choice.

From £6.95

Cheese as an Extra Course is Charged at £15.00

**3-courses £55.00**

(Prices include VAT. Service is left to your own discretion.)

Christmas Day at The Three Chimneys

5 course Celebration Menu

Friday 25<sup>th</sup> December 2009

Welcome Drink

To Start With

Potted Colbost Crab with Melba Toast & Loch Harport Oysters

Broadford Smoked Haddock & Hot-Smoked Salmon with Land Cress &  
Borreraig Farm Quail Egg Mimosa

Lusta Shi-Itake Mushroom, Jerusalem Artichoke, Mustard Leaf & Blaeberry Salad with Oregano & Shallot Relish

Pot Roast Crown of Perthshire Partridge with Winter Root Gratin, Choucroute of Preserved Leg & Juniper Sauce

Loch Dunvegan Langoustines with Organic Mesclun from Glendale, Lemon & Olive Oil Vinaigrette

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To Follow

Neep Bree

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Main Course

Pan-Fried Saddle of Highland Venison with Tattie Scones, Ayrshire Bacon, Red Cabbage,  
Salsify & Game Gravy

Grilled Mallaig Pollock with a Pine Kernel Crust, Sconser Scallops, Anna Potatoes, Split Pea Purry,  
Syboes & Claret Jus

Roast Beetroot & Cullin Cheese Risotto with Butternut Squash, Local Brassicas, Parsnip Chips,  
Vine Tomato Dressing

Steamed Gigha Halibut & Squid with Herb Crushed Potatoes, Fennel Confit, White Wine & Caviar Velouté

Charred Fillet, Shredded Shin & Tongue of Lochalsh Beef with Rosti, Celeriac & Thyme Remoulade,  
Totaig Kale, Pickled Onion & Walnuts

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Cheese or Pudding

Selection of Scottish Cheeses with Three Chimneys Oatcakes, Fresh Fruit & Chutney

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Dark, White & Milk Chocolate Plate with Boozy Plums

Traditional Homemade Christmas Pudding with Brandy Butter & Real Custard

Homemade Gingerbread with Toffee Quinces, Issy's Crème Fraîche & Quince Sorbet

Frozen Glacé Fruit & Rum Parfait with Spiced Seasonal Fruit & Pedro Ximenez Syrup

Marinated Fresh Pineapple with Lime & Chilli, Clementine Jelly, Coconut Ice Cream,  
Rosemary Ice & Cardamom Biscuit

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To Complete Your Meal

Full Selection of Coffees & Loose Leaf Teas Available

Served with Chimneys Sweeties

Gaelic Coffee with Isle of Skye Whisky and Whipped Double Cream  
or with Single Malt, or Liqueur of Your Choice.

(Liqueur will be charged as an additional cost)

**( 5-Courses for £75.00 Per Person)**

(Prices include VAT. We make no service charge)

Hogmanay 2009  
5-Course Celebration Dinner  
Thursday 31<sup>st</sup> December 2009

Welcome Glass of Champagne & Canapés

To start with

Potted Colbost Crab with Melba Toast & Loch Harport Oysters  
Broadford Smoked Haddock & Hot-Smoked Salmon with Brunigill Farm Quail Egg Mimosa  
Russian Salad of Croft Beets, Roots & Apples with Mustard Leaves & Mixed Seed Praline  
Pot-Roast Crown of Perthshire Partridge with Seasonal Gratin,  
Choucroute of Preserved Leg & Juniper Sauce  
Grilled Sconser Scallops with a Pine Kernel Crust, Split Pea Purry, Syboes & Claret Jus

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To Follow

Butternut Squash Soup

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Main Course

Roast Saddle of Rabbit & Hare with Tattie Scones, Ayrshire Bacon, Husabost Greens,  
Salsify & Prune Game Gravy  
Steamed Gigha Halibut & Skye Prawns with New Potatoes, Fennel Confit, Albarino & Caviar Velouté  
Chestnut Bubble & Squeak with Poached Duck Egg, Jerusalem Artichoke & Choron Sauce  
Pan-Fried Mallaig Brill & Squid with Anna Potatoes, Puy Lentils, Local Kale & Orbest Parsley Salsa  
Poached Fillet & Shredded Shin of Lochalsh Beef with Pearl Barley & Winter Vegetable Broth,  
Horseradish Cream

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Cheese or Pudding

Selection of Scottish Cheeses with Three Chimneys Oatcakes & Chutney  
Dark Chocolate & Amaretti Delice with Boozy Plums & Issy's Crème Fraîche  
Hot Marmalade Pudding with Drambuie Custard  
Warm Homemade Gingerbread with Toffee Quince & Stem Ginger Syrup  
Iced Glacé Fruit & Rum Parfait with Winter Fruit Compôte & Pedro Ximenez Sauce  
Marinated Fresh Pineapple with Lime & Chilli, Passionfruit Jelly, Coconut Ice Cream,  
Rosemary Sorbet & Cardamom Biscuit

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Your Choice of Tea or Coffee with Three Chimneys Sweeties

Espresso, Cappuccino, Regular etc, please ask for your favourite  
Gaelic Coffee with Whisky and Whipped Double Cream  
Plus Malt or Liqueur of Your Choice (*Charged extra*)



Complimentary Champagne will be Served at Midnight with Fireworks over Loch Dunvegan

5-Course Dinner, Champagne & Fireworks - £85.00

**Dinner Menu**  
**February 2010**

To Start With

**Potted Colbost Crab with Melba Toast & Loch Harport Oysters**

**Talisker Home-Cured Salmon with Brunigill Farm Quail Eggs, Sweet & Sour Cucumber, Land Cress**

**Lanark Blue, Apple, Pickled Walnut & Chicory Salad with Thyme & Shallot Relish**

**Roast Breast of Wild Mallard with Tattie Scones, Choucroute of Preserved Leg & Quince Gravy**

**Loch Dunvegan Langoustines with Organic Mesclun from Glendale, Lemon & Olive Oil Vinaigrette**  
(£6.00 Supplement)

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Main Course

**Pan-Fried Loin of Glenhinnisdal Lamb with its own Haggis, Clapshot, Fasach Greens & Neeps, Juniper Sauce**

**Grilled Eske Seabass with a Pine Kernel Crust, Sconser Scallops, Winter Root Gratin, Split Pea Purry, Syboes & Claret Jus**

**Beetroot & Butternut Squash Risotto with Jerusalem Artichoke, Local Kale & Vine Tomato Dressing**

**Gigha Halibut & Squid with Herb Crushed Potatoes, Fennel Confit, Razor Clam & Smoked Herring Roe Velouté**

**Poached Fillet & Shredded Shin of Lochalsh Beef with Pearl Barley & Totaig Vegetable Broth, Horseradish Cream**

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For Pudding

**Selection of Scottish Cheeses with Our Own Oatcakes & Chutney**

**Dark, Milk & White Chocolate Plate with Frosted Blaeberrries**

**Hot Marmalade Pudding with Drambuie Custard**

**Crisp Agen Prune Flory with Armagnac Parfait, Pear & Earl Grey Syrup**

**Iced Toddy Syllabub with Blood Orange & Aniseed Brittle**

**Marinated Fresh Pineapple with Passionfruit Jelly, Coconut Ice Cream, Rosemary Sorbet & Cardamom Biscuit**

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To Complete Your Meal

**Full Selection of Coffees & Loose Leaf Teas Available**

**Served with Chimneys Sweeties**

£5.00

**Gaelic Coffee with Isle of Skye Whisky and Whipped Double Cream  
or with Single Malt, or Liqueur of Your Choice.**

From £6.95

**Cheese as an Extra Course is Charged at £15.00**

**3-courses £55.00**

(Prices include VAT. Service is left to your own discretion.)

## Dinner Menu

March 2010

### To Start With

**Skye Lochs 'Fruits de Mer' with Glendale Mesclun**  
(Langoustines, Crab and Oyster)

**Broadford Smoked Haddock & Brunigill Farm Duck Egg Omelette with Oatmeal & Herring Roe**

**Russian Salad of Winter Roots & Beets with Mustard Leaf & Mixed Seed Praline**

**Slow-Cooked Shin of Lochalsh Beef with Seasonal Gratin, Pickled Walnuts & Beetroot**

**Charred Mallaig Mackerel with Rosti, Braised Chicory, Apple, Grain Mustard & Hazelnut**

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### Main Course

**Seared Saddle of Wild Rabbit & Hare with Ayrshire Bacon, Pearl Barley, Red Cabbage, Salsify & Game Jus**

**Grilled Mallaig Hake & Squid with Puy Lentils, Jerusalem Artichoke Purry, Parsley & Caper Salsa**

**Cairnsmore Goats Cheese & Butternut Squash Cannelloni with Vine Tomato & Mull Cheddar Sauces**

**Pan Fried Minch Skate & Scallops with Anna Potatoes, Local Kale, Rhubarb & Vanilla Velouté**

**Roast Loin of Glenhinnisdal Lamb with its own Haggis, Clapshot, Fasach Greens & Neeps, Juniper Gravy**

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### For Pudding

**Selection of Scottish Cheeses with Our Own Oatcakes & Chutney**

**Dark, White & Milk Chocolate Plate with Blaeberries**

**'The Hot Marmalade Pudding' with Drambuie Custard**

**Home-made Gingerbread, Toffee Pear & Pear Sorbet, Issy's Crème Fraîche**

**Iced Toddy Syllabub with Blood Orange & Aniseed Brittle**

**Marinated Fresh Pineapple with Passionfruit Jelly, Coconut Ice Cream, Rosemary Sorbet & Cardamom Biscuit**

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### To Complete Your Meal

**Full Selection of Coffees & Loose Leaf Teas Available**  
**Served with Chimneys Sweeties**

£5.00

**Gaelic Coffee with Isle of Skye Whisky and Whipped Double Cream**  
**or with Single Malt, or Liqueur of Your Choice.**

From £6.95

**Cheese as an Extra Course is Charged at £15.00**

**3-courses £55.00**

(Prices include VAT. Service is left to your own discretion.)

**Sample Dinner Menu**

**APRIL 2010**

To Start With

**Skye Lochs 'Fruits de Mer' with Glendale Mesclun**

*(Langoustine, Crab and Oyster)*

**Broadford Smoked Haddock & Hot Smoked Salmon with Brunigill Farm Quail Egg Mimosa**

**Russian Salad of Seasonal Roots & Beets with Land Cress & Mixed Seed Praline**

**Slow-Cooked Shin & Tongue of Lochalsh Beef with Celeriac Remoulade, Ramson Soubise & Pickled Onions**

**Bourride of Wild Seabass, John Dory & Cockles with Saffron Potatoes, Spinach & Aioli**

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Main Course

**Roast Saddle of Highland Venison wrapped in Ayrshire Bacon with Pearl Barley, Spring Greens, Salsify & Game Sauce**

**Steamed Half Moonen Bay Lobster & Squid with Anna Potatoes, Fennel Confit, Pepper Dulce & Herring Roe Velouté**

**An Open Lasagne of Croft Brassicas & Crowdie, Butternut Squash & Vine Tomato Dressing**

**Grilled Minch Halibut with a Pine Kernel Crust, Sconser Scallops, Vegetable Gratin, Split Pea Purry, Syboes & Claret Jus**

**Roast Loin of Glenhinnisdal Lamb with its own Haggis, Clapshot, Local Kale, Neeps & Juniper Gravy**

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For Pudding

**Selection of Scottish Cheeses with Our Own Oatcakes & Chutney**

**Dark Chocolate & Amaretti Délice with Poached Pear & Issy's Crème Fraîche**

**'The Hot Marmalade Pudding' with Drambuie Custard**

**Rhubarb & Toddy Syllabub with Shortbread & Green Ginger Jelly**

**Iced Armagnac Parfait with Meringue, Prunes & Earl Grey Syrup**

**Marinated Fresh Pineapple with Passionfruit, Coconut Ice Cream, Rosemary Sorbet & Cardamom Biscuit**

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**Scottish Cheeses as an Extra Course is Charged at £15.00**

**3-courses £55.00**

(Prices include VAT. Service is left to your own discretion)

## **Sample Dinner Menu**

**MAY 2010**

### To Start With

Skye Lochs 'Fruits de Mer' with Glendale Mesclun

Talisker Home-Cured Salmon with Brunigill Farm Quail Eggs, Sweet & Sour Cucumber, Land Cress

Russian Salad of Beets, Broad Beans & Lusta Mushrooms with Peashoots, Mixed Seed Praline

Searred Breast of Perthshire Wood Pigeon with Tattie Scones, Radish Leaves, Young Croft Neeps & Peaty Sauce

Grilled River Esk Sea Trout with Saffron Potatoes, Carrots & Purple Sprouting Broccoli, Gem Lettuce, Winkle Butter

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### Main Course

Roast Loin, Slow Cooked Shoulder & Haggis of Glenhinnisdal Lamb with Pearl Barley,  
Fasach Greens & Nettle Tops, Juniper Gravy

Pan Fried Sconser Scallop with Anna Potatoes, Braised Chicory, Apple, Orange & Hazelnut Salad,  
Grain Mustard Dressing

Baked Lanark Blue Cheesecake with Grape, Rocket & Pumpkin Seed Salad, Thyme & Shallot Relish

Steamed Half Moonen Bay Lobster & Prawns with Crushed Jersey Royals,  
British Asparagus, Smoked Herring Roe Velouté

Charred Blade, Shin & Tongue of Lochalsh Beef with Rosti, Celeriac & Ramson Slaw,  
Totaig Kail, Pickled Walnuts & Onions

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### For Pudding

Selection of Scottish Cheeses with Our Own Oatcakes & Chutney

Dark, White & Milk Chocolate Plate with Blaeberrries

'The Hot Marmalade Pudding' with Drambuie Custard

Warm Almond & Vanilla Bean Tart with Poached Pear & Creamed Crowdie

Rhubarb & Toddy Syllabub with Shortbread & Green Ginger Jelly

Marinated Fresh Pineapple with Passionfruit Jelly, Coconut Ice Cream, Rosemary Ice & Cardamom Biscuit

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**Cheese as an Extra Course is Charged at £15.00**

**3-courses £55.00**

(Prices include VAT. Service is left to your own discretion)

**Sample Dinner Menu**  
**JUNE 2010**

To Start With

**Skye Lochs 'Fruits de Mer' with Glendale Mesclun**  
*(Loch Harport Oysters, Dunvegan Langoustines & Potted Crab)*

**Broadford Smoked Haddock & Hot-Smoked Salmon with Brunigill Farm Quail Egg Mimosa, Nasturtium**

**British Asparagus & Glendrynoch Watercress Salad with Crowdie Flory & Choron Sauce**

**Individual Glenhinnisdal Lambs Haggis with Young Croft Neeps & Purry, Fancy Kail, Rosemary Gravy**

**Bourride of West Coast Skate, Mackerel & Squid with Courgettes, Sorrel & Aioli**

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Main Course

**Roast Saddle of Wild Rabbit & Hare with Ayrshire Bacon, Pearl Barley, Local Nettles, Lusta Shi-itakes & Juniper Sauce**

**Steamed River Esk Sea Trout with Jersey Royals, Husabost Carrots, Peashoots & Surf Clam Butter**

**Baked Lanark Blue Cheesecake with Grape, Rocket, Pine Kernel Salad, Wild Thyme & Shallot Relish**

**Pan-Fried Gigha Halibut & Sconser Scallops with Anna Potatoes, Braised Chicory, Apple, Orange & Hazelnut Salad, Grain Mustard Dressing**

**Charred Blade, Shin & Tongue of Lochalsh Beef with Rosti, Celeriac & Ramson Slaw, Totaig Greens & Pickled Onion**

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For Pudding

**Selection of Scottish Cheeses with Our Own Oatcakes & Chutney**

**Dark, White & Milk Chocolate Plate with Blaeberries**

**'The Hot Marmalade Pudding' with Drambuie Custard**

**Frozen Toddy Parfait with Brigitte's Rhubarb Green Ginger Jelly & Brittle**

**Traditional Talisker Cranachan with Highland Shortbread & Blairgowrie Raspberries**

**Marinated Fresh Pineapple with Passionfruit Jelly, Coconut Ice Cream, Rosemary Sorbet & Cardamom Biscuit**

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**Cheese as an Extra Course is Charged at £15.00**

**3-courses £55.00**

(Prices include VAT. Service is left to your own discretion.)

**Sample Dinner Menu**  
**JULY 2010**

To Start With

**Skye Lochs 'Fruits de Mer' with Glendale Mesclun & Ferneyfold Farm Rapeseed Vinaigrette**  
*(Loch Dunvegan Langoustine & Potted Brown Crab, Loch Harport Oyster)*

**Broadford Smoked Haddock & Hot-Smoked Salmon with Brunigill Farm Quail Egg Mimosa, Nasturtium**

**Russian Salad of Totaig Beetroot & Asparagus with Rocket, Mixed Seed Praline**

**Searred Tongue & Shredded Shin of Lochalsh Beef with Ramson Soubise, Rosti, Lusta Mushrooms & Pickled Onion**

**Steamed Solway Firth Sea Trout with Crushed Jersey Royals, Garden Peas & Shoots, Winkles & Claret Jus**

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Main Course

**Roast Saddle of Highland Venison with Tattie Scones, Ayrshire Bacon, Husabost Greens & Carrots, Nettle Purry**

**Bourride of West Coast Red Mullet, Halibut, Hake & Squid with Antony's Rosevals & Courgettes, Sorrel & Aioli**

**Baked Lanark Blue Cheesecake with Grapes, Radish & Pine Kernels, Thyme & Shallot Relish**

**Grilled Mallaig Skate & Sconser Scallops with Orbst Parsley Mash, Fennel Confit, Surf Clam & Hazelnut Velouté**

**Pan-Fried Fillet, Slow-Cooked Shoulder & Haggis of Glenhinnisdal Lamb, Pearl Barley, Young Croft Vegetables & Wild Mint Gravy**

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For Pudding

**Selection of Scottish Cheeses with Our Own Oatcakes & Chutney**

**Dark Chocolate Ganache with Blairgowrie Raspberries & Issy's Crème Fraîche**

**'The Hot Marmalade Pudding' with Drambuie Custard**

**'G.B.M' Strawberry Shortbread with Toddy Syllabub & Ginger Jelly**

**Warm Almond & Vanilla Tart with Poached Peaches, Creamed Crowdie & Grand Rousillion Syrup**

**Marinated Fresh Pineapple with Passionfruit, Coconut Ice Cream, Rosemary Sorbet & Cardamom Biscuit**

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**Cheese as an Extra Course is Charged at £15.00**

**3-courses £55.00**

(Prices include VAT. Service is left to your own discretion.)