

Dinner at Duisdale

To Start

Duck & Foie Gras

Heritage Beets, Sherry Caramel, Spiced Beet Compote

Hand Dived Sconser Scallops

Pea Puree, Chorizo, Thyme, Pickled Cucumber

Celeriac Velouté

Puffed Grains, Walnut Oil, Aged Gruyere

For Main

Fillet of Aged Orkney Beef

Oxtail Croquette, Smoked Onion Jam

Fillet of Stone Bass

King Oyster Fricassee, Sleaf Wild Garlic, Tomato Gazpacho, Kohlrabi Pearls

Breast of Guinea Fowl

Asparagus, Spinach, Peas, Morrell Mushrooms

Spelt Grain Risotto

King Oyster Mushroom, Wild Garlic, Shaved Fennel

Desserts

Milk Chocolate Apple Cremeux

Ginger Crumb, Vanilla Ice Cream, Spiced Toffee

Coconut Milk Panna cotta

Passion Fruit Jelly, Mango Sorbet, Fennel Jam, Roast Pineapple

Selection of Scottish and Western Isle Cheeses

Charcoal Crackers, Quince Paste

Petit Fours

Isle of Skye Sea Salted Caramel Truffles

After Dinner Drinks

Fortified Wines

Muscat de Beaumes de Venise, Domaine de Coyeaux 50 ml	£10.00
Noe, 30-Year-Old Pedro Ximenez Sherry 75ml	£7.50
Fonseca Bin No27	£9.00
Taylor's White Chip	£7.00
Cockburn's Fine Ruby	£6.00
Taylor's LBV	£7.00

Liquors

Drambuie	£5.50
Grand Marnier	£5.00
Benedictine	£5.00
Tia Maria	£5.50
Disaronno Amaretto	£5.50
Glavya	£5.00
Baileys	£5.00
Cointreau	£5.50
Chambord	£5.50