

DUISDALE/TORAVAIG PRIVATE DINING MENU 2022

*one option per course for all guests, unless upgraded to higher packages

*specific dietary requirements catered for on request

STARTERS

Chicken Liver Parfait
Apple - date chutney - brioche

Smoked salmon roulade
Crème fraiche - cucumber - pumpernickel bread

Beetroot
Beetroot sorbet - walnut - crowdie
(vegetarian/vegan)

MAINS

Corn fed chicken breast
Black pudding - fondant potato - talasker whiskey sauce

Seabass
Cauliflower - samphire - new potatoes

Pea risotto
Broad beans - pumpkin seeds - Parmesan
(vegetarian/vegan)

DESSERTS

Dark Chocolate pot
Raspberry- hazelnut ice cream - cocoa nib

Meringue
Lemon curd - strawberry - vanilla ice cream

Vanilla Panna cotta
Granola - cherry - cherry sorbet
(vegetarian/vegan)

CHILD STARTERS

Melon , Seasonal fruits, sorbet
(Vegan)

Soup, Fresh bread
(Vegan)

CHILD MAINS

Chicken nuggets, mash, vegetables

Fish and chips

Pea Risotto (Vegan)

CHILD DESSERTS

Chocolate brownie, vanilla ice cream

Sticky toffee pudding, vanilla ice cream

Selection of sorbet (Vegan)