

Macleod House

Dinner Menu

To Start

Pan-seared hand-dived scallop, textures of celeriac, fresh apple & hazelnut

Orange cured duck breast, gingerbread gel, pickled clementine, carrot & walnut

Truffled goat's cheese mousse, balsamic roasted beetroot, pomegranate & endive

To Follow

Herb crusted halibut, charred shallot, cocotte potatoes & wild mushroom

Pan roasted venison loin, pomme dauphine, parsnip purée, heritage carrots & chestnut jus

Butternut squash risotto, roasted pine nuts & parmesan tuille

Dessert

Toffee apple soufflé & vanilla bean ice-cream

Chocolate ganache, white chocolate aero, date sponge & cherry sorbet

Selection of Scottish cheeses, quince, red grapes & thyme crackers