



MacLeod House Dining Room

Dinner menu

To Start

Pan-seared scallop, squid, sweetcorn purée, corn kernel & squid ink tuile

Oven-roasted pigeon breast, leg rilette, fresh blackberries, gel & pancetta crisp

Heritage tomato salad, gazpacho, black olive crumb, basil oil, goat's cheese mousse & pesto

To Follow

Oven-roasted venison loin, smoked apple purée, beetroot fondant, gel, broad bean & jus

Pan-seared fillet of Gigha halibut, confit chicken wing, Amity langoustine, artichoke purée & salsify

*Broccoli, blue cheese, pear pathivier, textures of broccoli, blue cheese crumb,
panna cotta & fresh pear*

To Finish

Cherry soufflé, sorbet & macaron

White chocolate mousse, passion fruit curd, burnt white chocolate soil & meringue

Selection of Scottish cheese, quince jelly, chutney, oatcakes & frozen grapes

Tea, coffee & petit fours

Three courses £45 per person