



GATHERING OF THE CLANS MENU

CANAPES

Stornoway Black Pudding, Crisp Quail Egg

Nobashi Prawn Tempura, Yuzu Mayo

Truffle, White Bean, Pickled Vegetables Crostini

STARTER

Citrus Cured Salmon

Beetroot Tartare, Avocado, Crisp Tuille, Fine Herbs

Quince Pear

Blackberry Glaze, Cream Cheese, Sourdough,
Crunchy Rainbow Carrot & Pea Shoot Salad

Campbells Haggis

Bashed Turnip, Tatties, Bon Bon Whisky Sauce

MAIN COURSE

Fillet of Beef

Celeriac Puree, Chateau Potato, Winter Greens, Roasted Roscoff Onion

Lemon Sole Fillet

Meunière, Baby Spinach, Sea Vegetables and King Scallop

Roasted Vegetable & Quinoa Wellington

Roasted Aubergine Puree, Baby Carrot, Spinach, San Marzano Tomato Sauce

DESSERT



Chocolate Orange and Hazelnut Assiette

Chocolate and Chilli Mousse

Pomegranate and Pistachio

Selection of Fine Cheeses

Grapes, Chutney, Honey, Crackers



If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish. Please note a discretionary service charge of 12.5% has been added to your bill.