



Dinner at Duisdale House

(£55 per Person)

Pan Fried Breast of Pigeon

Puy Lentils, Buttery Kale

Ham Hock Terrine

Pickled Vegetable, Raisin Puree

Twice Dived Scallops

Samphire, Confit Tomatoes, Pancetta, White Wine Chervil Sauce

Carrot and Butternut Soup

Fillet of Pitlochry Venison

Creamed Potatoes, Carrots Kalettes, Red Wine Reduction

Mallaig Seabass

Chorizo Cassoulet, Broccoli, Fennel, Basil Oil

Perthshire Partridge

Confit Potatoes, Carrots, Parsnips, Spinach

(Please advise us should you have any allergies or food intolerances we should be aware of.)

Eton Mess

Meringue, Chantilly Cream, Berries, Raspberry Sorbet

Dark Chocolate Semi Freddo

Candied Nuts, Orange Curd, Tuille

Selection of Highland Cheese

Oatcakes, Raisin & Walnut Bread, Fruit Chutney
(£4.00 Supplement)

After Dinner Drinks

Fortified Wines

Muscat de Beaumes de Venise, Domaine de Coyeaux 125 ml	£9.95
Noe, 30-Year-Old Pedro Ximenez Sherry 75ml	£7.50
Fonseca Bin No27	£9.00
Taylor's White Chip	£6.95
Cockburn's Fine Ruby	£5.95
Taylor's LBV	£6.95

Liqueurs

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

Talisker Whisky

Talisker Skye	£7.00
Talisker 10	£7.00
Talisker Storm	£9.50
Talisker Port Ruighe	£9.50
Talisker 57 North	£13.50

Cognac & Brandy

Courvoisier V.S	£5.50
Remy Martin V.S.O.P	£7.00
Martell V.S	£4.50
Hennessy X.O	£18.00
Janneau VSOP	£7.00

Hot Beverages

Served with Petit Fours

Selection of Coffee & Herbal Teas Available from £4.25