



Timbale of West Coast Crab
Red Onion Salad and Lime and Thyme dressing

Garlic Scented Humus and Sundried Tomato Vinaigrette with Melba Toast

Smoked Argyll Chicken and Ham Terrine, Pineapple and Chilli Compote
seasoned with a barbeque dressing

Venison Carpaccio with Seasonal Leaves
Anster Shavings and Balsamic Dressing

Green Salad, Garlic Croutons with an Arron Mustard and Cider Vinegar

Red Lentil Soup with Sherry Vinegar Reduction
Or
Bramley Apple Sorbet

Roast Argyll Duck Breast, resting on Braised Red Cabbage and Fondant Potato
Blackcurrant and Cassis Jus

Baked West Coast Haddock Fillet resting on crushed Potatoes and Pea Puree served with a caper
and lemon dressing

Rump of Argyll Lamb Wilted Spinach and Sauté Button Mushrooms and Red Wine Reduction

Risotto of Leek and Walnut with Green Pesto and Parmesan Shavings

Broccoli and Almond Tart accompanied with Baby Potatoes, Tomato and Red Onion Salad

Poached Fillet of Loch Leven Salmon Fine Beans and Tarragon and White Wine Reduction

Aberdeen Angus Steak of the evening

Or Traditional Garni

Grilled Tomato, Mushrooms, Onion and hand cut Pomme Frites

Watermelon and Vodka Gazpacho

Spiced Ginger Pudding with a Butterscotch Sauce

Orange Charlotte, Almond Tuile and Candied Zest

Iced Cranachan Parfait, Toasted Oat Shortbread Crum and Winter Berry

Selection of Scottish Cheeses with Apple and Grape Compote, accompanied with Oatcakes