



SCARISTA HOUSE, ISLE OF HARRIS

Velouté of spinach with cumin & coconut,
chicken and Lanark Blue cheese dumpling

Harris Minch langoustines,
garlic and herb butter, Dijon mayonnaise,
crushed olive potatoes, fine beans

Chocolate & mascarpone truffle,
mocha ice cream, raspberry coulis

Porcini risotto, grilled breast of quail

Fillet of Stornoway landed turbot,
ginger & Monbazillac sauce,
wilted pak choi, cumin-roasted potatoes

Local raspberries & strawberries, Champagne & elderflower jelly,
strawberry & crème fraiche ice cream, brandy snap

Uist crab tart

Navarin of Lewis lamb,
aubergine purée, buttered carrots & courgettes,
Dauphinoise potatoes

Glazed fresh figs, brown bread ice cream,
port syrup, langues des chats

Twice baked soufflé with Dunsyre blue cheese

Stornoway landed monkfish tail roasted with lemon, saffron & basil,
broccoli, pea & mint purée, sweet peppers, rosemary potatoes

Poire William panna cotta,
pear poached in Muscat syrup, cinnamon shortbread

Garden salad,
Inverawe smoked venison, Harris quail's egg

Local diver's scallops,
vanilla vinaigrette, tomato confit,
cauliflower puree, new potatoes, wilted spinach

Orange marmalade frangipane tart,
amaretto glazed peaches, crème anglaise

Local langoustine bisque,
rouille, smoked scallop mayonnaise

Fillet of Black Isle Aberdeen Angus beef,
roasted medium pink, red wine reduction,
celeriac mash, roasted root vegetables

Chocolate roulade,
mint & white chocolate ice cream, bitter chocolate sauce

Duck liver parfait,
grape and Monbazillac chutney,
toasted brioche, a glass of Jurançon

Fillet of Stornoway landed cod,
lovage and chervil crust, tomato coulis, pesto,
colcannon, champ

Cherry clafoutis, vanilla ice cream

Warm salad of Barbary duck breast, Puy lentils,
glazed figs & Vatisker goat's cheese

Stramash of Stornoway turbot, monkfish & salmon,
white Burgundy & lovage sauce,
samphire, new potatoes

Hazelnut meringue, local raspberries,
blueberry, elderflower and lime sorbet

Uist peat-smoked & hot-smoked salmon, parmesan tuile,
pink grapefruit & Campari dressing

Sirloin of Perthshire rose veal, mushroom & Madeira sauce,
sauté potatoes, braised cabbage

Hot chocolate fondant,
ginger ice cream, salt caramel

CHEESE

We offer a choice of Scottish cheeses from small-scale and organic producers. These include the Isle of Lewis Cheese Company's Vatisker goat's cheese and crowdie; Isle of Mull cheddar; Lanark Blue and Dunsyre Blue; Clava brie; and Orkney Grimbister.

The price includes marinated olives, canapés, 2 types of homemade bread, tea, coffee or herbal infusions and petits fours.

4 courses £52 3 courses £45