



School Dinners

Light Supper

Homemade soup and crusty bread
Scottish cheese board with oatcakes

£12.50 per person

Two or Three Course Private Dining

To start

Twice baked Scottish cheese souffle served with rocket and balsamic dressing
Haggis Bon Bons with honey, grain mustard and Speyside whisky sauce
Tian of kiln hot and cold roasted salmon with pickled cucumber, lemon and dill crème fraiche
Tian of kiln hot and cold roasted trout with pickled cucumber, lemon and dill crème fraiche
Crunchy topped smoked haddock and leek pot
Homemade soup served with crusty bread

Main

Slow cooked Highland lamb casserole with pearl barley
Highland beef stew with stout
Slo-cooked Highland beef olives
Roast citrus chicken with nutty rice
Prosciutto wrapped monkfish with saffron infused red pepper sauce
Individual salmon filo Wellington with prawn veloute
main course dishes all served with selection of vegetables

To finish

Individual date and ginger pudding with salted caramel Speyside whisky sauce
Lemon posset with rose petal shortbread
Rustic nutty meringue with seasonal, local fruit
Scottish cheeseboard

2 - courses: £23.00 per person

3 - courses £29.00 per person

Our dining options are available by prior arrangement

As we provide a private dining experience guests will need to select the same courses & dishes

We are proud to work with local suppliers to source our ingredients:

Cairngorm Butchers, Grantown on Spey
Cheese Pantry @ Connage Highland Dairy, Ardersier
Isle of Ewe Smokehouse, Achnasheen
Sutherlands of Portsoy
Wester Hardmuir Fruit Farm, Nairn
Pro Fish Services, Aviemore