



Duisdale House Hotel

£55 per person

Heritage Tomato Salad

Black Onion Seeds, Pine Nuts, Bloody Mary Jelly

Smoked Highland Sirloin

Haws Ketchup, Crispy Capers, Isle of Mull Cheddar

Warm Cured Seatrout

Dulse, Samphire, Spinach, Preserved Lemon

Compressed Melon & Parma Ham

Strathdon Blue Cheese, Leek Ash

Pumpkin and Celeriac Soup

Hebridean Lamb Loin

Brussel Sprouts, Carrot and Honey puree, Tea & Armagnac Soaked Prunes

John Dory

Celeriac Risotto, Yuzu Snow, Mussels, Carrot Nero

Fort William Venison

Red Cabbage, Parsnip Puree, Chantarray Carrots

Herb Gnocchi

Wild Mushrooms, Pine Nuts, Basil Oil

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

Poached Pear

Mulled Wine Gel, Cream Cheese Sorbet, Blackberry Compote

Ginger Bread Sponge

Rum & Raisin Syrup, Vanilla Ice Cream, Honeycomb

Selection of Artisan Cheese

Oatcakes, Fruit Chutney, Raisin and Walnut Bread

(£4 Supplement)

After Dinner Drinks

Fortified Wines

Muscat de Beaumes de Venise, Domaine de Coyeaux 50 ml	£10.00
Noe, 30-Year-Old Pedro Ximenez Sherry 75ml	£7.50
Fonseca Bin No27	£9.00
Taylor's White Chip	£7.00
Cockburn's Fine Ruby	£6.00
Taylor's LBV	£7.00

Liqueurs

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

Talisker Whisky

Talisker Skye	£5.50
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
Janneuau VSOP	£7.00

Hot Beverages

Served with Petit Fours

Selection of Coffee & Herbal Teas

Available from £4.25

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