



Hotel, Spa & Island

Part of the ICMI Collection

Easter Lunch Sunday 21st April

Velouté of Forest Mushrooms

Mushroom and Truffle Ravioli and Parmesan Cheese Cappuccino

Warm Eriska Cured and Smoked Loch Creran Salmon

Braised Endive and Citrus Butter Sauce

Salt Baked Beetroots

Grilled Watermelon, Sesame and Horseradish

Neck Fillet of Inverurie Lamb

Grilled Potatoes, Aubergine, Fennel and Garden Herb Salsa

Breast and Leg of Free Range Chicken

Puy Lentils and Foie Gras Pepper Sauce

Roasted Fillet of Sea Bass

Wild Mushroom and Truffle Purée, Gnocchi and Caviar Sauce

Glazed Wye Valley Asparagus

Poached Hens Egg

Michel Cluizel Warm Dark Chocolate Mousse

Mango and Passion Fruit Sorbet

Salted Caramel and Almond Tart

Caramelised Apples and Cinnamon Ice Cream

Selection of Farmhouse Cheeses

Apple Chutney, Quince, Oatcakes and Fruit Bread

Please be aware that our dishes may contain traces of allergens.

3 Courses £45.00 includes tea, coffee & petit fours

