

*Isle
of Eriska*

Hotel, Spa & Island

Part of the ICMI Collection

Valentines Menu

Amuse Bouche

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Grilled Orkney Scallops

Parsley, Grains, Shetland Mussels, Seaweed Sauce and Cured Pork Fat

Tartare of Black Angus Beef

Egg Yolk, Croutons and Herb Buttermilk

Veloute of Jerusalem Artichokes

Wild Mushroom Ravioli

Kilbrannan Langoustines

Yellow Corn and Mushroom Cappuccino

Loch Fyne Crab and Brown Shrimps

Kipper Jelly, Preserved Lemon and Sea Herbs

Foie Gras Mousse and Toasted Brioche

Mushroom, Apple and Pickled Walnut

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Spiced Breast of Goosnargh Duck

Beetroots, Quince and Timut Pepper Sauce

Rump Cap of Black Angus Beef and Veal Sweetbread

Broccoli, Bone Marrow and Black Garlic

Saddle of Borders Roe Deer

Baked Celeriac, Baby Onions, Sprouts and Chervil Roots

Poached North Sea Cod

Seaweed Potatoes, Leeks and Loch Creran Oyster Sauce

Roasted Fillet of Gigha Halibut

Turnips, Preserved Cabbage and Horseradish Butter Sauce

Glazed White Turnips

Caramelised Onions and Sprouting Broccoli



Dessert

Blackcurrant Cream and Blueberries

Lemon Meringue and Tarragon Ice Cream

Michel Cluizel Dark Chocolate Torte

Preserved Cherries and Cherry Yoghurt Sorbet

Banana Souffle

Caramel Ice Cream

Citrus Poached Meringue and Lemon Cream

Mandarin Sorbet

Salted Caramel Delice

William Pears and Star Anise Ice Cream

The Farmhouse Cheese Trolley

A selection of quality Scottish and European Cheeses. Served with Chutney and Biscuits

Goat's

Kidderton Ash, Cirencester

Pasteurised Goat's Milk, Vegetarian, Creamy Flavour

Ragstone, Golden Valley

Unpasteurised Goat's Milk, Semi Soft, Lemony, Grassy Note

Selles Sur Cher, Touraine

Unpasteurised Goat's Milk, Vegetarian, Firm Texture, Salty

Valençay, Berry

Unpasteurised Goat's Milk, Mild and Nutty Flavour

Hard

Tomme De Savoie, Savoie, France

Unpasteurised Cow's Milk, Citrusy, Nutty Taste

Lincolnshire Poacher Vintage, Alford Lincolnshire

Unpasteurised Cow's Milk, Nutty, Dry, Milky

Yarg Cornish Cheese, Cornwall

Unpasteurised Cow's Milk, Fresh, Slightly Tangy Taste

Isle of Mull Cheddar, Mull, Scotland

Unpasteurised Cow's Milk, Fruity, Sharp, Strong, Tangy

Soft

Epoisses, Burgundy, France

Unpasteurised Cow's Milk, Washed Rind, Fruity, Mushroomy

Ma Cremiere Petit Brie, Sainte- et- Marne

Pasteurised Cow's Milk, Creamy, Vegetarian, Buttery, Nutty

Tunworth, Hampshire

Pasteurised Cow's Milk, Creamy, Fruity

Pont-l'Évêque, Normandy

Unpasteurised Cow's Milk, Soft, Creamy with Pungent Aroma

Blue

Blue Murder, Tain, Scotland

Pasteurised Cow's Milk, Bold Stong, Steely Flavour

Roquefort Papillon, Roquefort- sur- Soulzon

Unpasteurised Sheep's Milk, Creamy, Rich, Tangy, Crumbly

Strathdon Blue, Tain

Pasteurised Cow's Milk, Vegetarian, Creamy and Spicy

Blue Monday, Yorkshire

Pasteurised Cows Milk, Rich, Soft, Creamy

Please advise our staff members of any dietary requirements or food allergies as dishes can be adjusted accordingly.

Please note that the menu is subject to change according to produce availability.

3 Courses £75.00

