



Sample Three Course Menus

▫ Eòlach à la carte

▫ Menu 1

▫ Canapés

▫ Pork shoulder rilette, apple, chicory leaf

▫ Mackerel pâté on oatcakes

▫ Caramelised onion & cheese pommes dauphine

▫ Mushroom & barley arancini

▫ Goat cheese & figs on toast

▫ Starter (choose 2)

▫ Roasted carrot soup with spiced seeds, coriander oil

▫ Burrata, salt baked beetroot, pickled walnut, bitter leaves

▫ Cullen Skink, honey & oat bread

▫ Main (choose 2)

▫ Braised beef brisket, neep mash, onion gravy, green beans

▫ Ale braised pork belly, apple puree, new potatoes, apple salad

▫ Thyme & lentil cakes with caramelised onions, roast carrots, nettle

▫ Dessert (choose 1)

▫ Lemon posset, shortbread

▫ Cranachan

▫ Chocolate & oat brownie, crème fraîche

▫ Late Night:

▫ Mac & Cheese

▫ Sausage & Bacon Rolls Menu 2

▫ Canapés

▫ Crab croquettes with chive

▫ Beremeal tart with Hebridean Blue cheese & basil

▫ Courgette ribbon, goat's curd & oat crumb

▫ Smoked venison, pickled plum, barley crisp

▫ Charred sugar snap peas, ewe's milk cheese

EÒLACH

□ Langoustine □ skewer □ with □ lemon □ & □ parsley □

□ Cullen □ skink □ arranchini □

□ Starter □ (choose □ 2) □

□ Pink □ Fir □ potato □ vichyssoise, □ wild □ leek □ oil, □ toasted □ seeds □

□ Smoked □ mackerel □ escabeche, □ cucumber, □ dill □

□ Grilled □ courgette, □ goat's □ curd, □ hazelnut □ crumb □

□ Main □ (choose □ 2) □

□ Herb-crust □ hake, □ roast □ cherry □ tomatoes, □ kale □ pesto, □ orzo □

□ Slow-roast □ Venison, □ cep □ butter, □ potato □ terrine, □ wilted □ brassicas, □ lamb □

□ Chickpea □ panisse, □ roast □ courgette, □ onion □ garlic □ yogurt, □ and □ wild □ herb □

□ Dessert □ (choose □ 1) □

□ Bramble □ & □ chocolate □ mousse, □ oat □ crunch □

□ Sheep's □ yogurt □ mousse, □ strawberries □ & □ elderflower □

□ Lemon □ thyme □ cheesecake, □ rye □ crumb □

□ Late □ night: □

□ Cauliflower □ pakora, □ mango □ slaw □

□ Loaded □ french □ fries □ Menu □ 3 □

□ Canapés □

□ Loch □ Creran □ oysters, □ champagne □ mignonette □

□ Langoustine □ tail, □ rose □ & □ bisque □ butter □

□ Venison □ tartare, □ blackcurrant □ & □ rye □

□ Brown □ butter □ crab □ tartlets, □ caviar □

□ Grilled □ oyster □ mushrooms, □ kelp □ & □ black □ garlic □ emulsion, □ spelt □ toast □

□ Goat's □ cheese, □ bramble □ & □ fig □ on □ oatcake □

□ Halibut □ ceviche, □ sea □ buckthorn, □ sea □ greens □

□ Starter □ (choose □ 2) □

□ Cream □ of □ crab □ soup, □ crab □ brioche □ toast □

□ Hen □ of □ the □ woods □ mushroom, □ chanterelle □ velouté, □ crispy □ kale □ (v) □

□ Seared □ Highland □ Wagyu, □ charred □ onion □ purée, □ radicchio, □ rye □

□ Main □ (choose □ 2) □

□ Highland □ fillet □ mignon, □ pepper □ puree, □ dulce □ fondant □ potatoes, □

□ Halibut □ with □ mussel □ broth, □ sea □ aster, □ heritage □ potatoes □

□ Ewe's □ cheese □ & □ Squash □ ravioli, □ summer □ brassicas, □ lovage □ (v) □

□ Dessert □ (choose □ 1) □

Hitched

EÒLACH

▫ Chocolate▫ hazelnut▫ torte,▫ meadowsweet▫ cream▫

▫ Lemon▫ Tart,▫ pistachio,▫ mascarpone,▫ sorrel▫

▫ Elrick▫ Log▫ goat's▫ cheese▫ with▫ oatcakes,▫ bramble▫ &▫ fig▫ compote▫

▫ Late▫ Night▫

▫ Highland▫ grazing▫ table:▫ cheeses,▫ charcuterie,▫ oatcakes,▫ pickles,▫ quince▫

▫ Cheese▫ burger▫ sliders▫