

The **TONTINE**

FRENCH GOATS CHEESE LOG TARTLETS

With Wild Forrest Mushrooms, Onion Marmalade and Balsamic Reduction

DUCK LIVER PARFAIT

Served with Kumquat Chutney and Toasted Brioche

BROCCOLI AND ALMOND SOUP

With Lemon Crème Fraiche

* * * * *

ROAST SIRLOIN OF BEEF

Served with Natural Gravy, Seasonal Vegetable and Roast Potatoes and Herb Yorkshire Puddings

TRANCHE OF GALLOWAY FARMED SALMON

Served on a Sweet Potato and Tiger Prawn Chowder with Spinach

PARSNIP AND GINGER SPRING ROLLS

On a Devilled Plum Sauce with Sesame Noodles and Pak Choi

* * * * *

FRESH CREAM PAVLOVA

With Marinated Strawberries

ISLE OF MULL TOBERMORY CHEESE

Traditional Farmhouse left to ripened to give a Full Mature Strong Flavour with Crackers and Quince Jelly

WARM BANANA AND GUINNESS PUDDING

With Cranachan Cream and Butterscotch Sauce

* * * * *

COFFEE

HOMEMADE WHISKY FUDGE