

*The Complete
Meal
Experience
By
Willie Pike*

A Modern Taste of Scotland

A little Canape

Combination of Local Fish and Shellfish

*Seared Fillet of Sea Bream
Served on a Provencal Vegetable Tart With Roast Red Pepper Dressing
And Basil Pesto*

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From the Hills and Glens

*Timbale of Haggis, Neeps and Tatties
with a whisky and chive sauce*

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Refresher Course

*Crab apple Sorbet with Liquid Apple center
Encased in a Blown Sugar Apple*

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The Main

*Saddle of Venison Topped with a Tarragon, mushroom and Chicken Parfait
wrapped in smoked ham, served with a Dunsyre Blue Potato Cake, Sweet and Sour
Red Cabbage, Truffled Spinach, Glace' Carrots and a Pink Peppercorn Jus*

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Nessie – (a Highland Myth)

*Drambuie Parfait centred with a Raspberry Mousse, Topped with a Dundee
Marmalade & Served with Crisp Tuille Biscuit & a Duo of Sauces*