

# TASTE OF THE HIGHLANDS MENU



£60 PER PERSON INCLUDING COFFEE

## STARTERS

### **Cheese Mousse**

Beetroot - Asparagus - Walnut - Red Amaranth

### **Heritage Tomato Salad**

Mascarpone - Pickled Radish - Crouton - Truffle

## MAIN COURSE

### **Roasted Hake**

Courgette - Cauliflower - Caviar - Velouté - Sea Beet Leaf

### **Spring Gnocchi (V)**

Asparagus - Mushroom - Garlic Cream - Aged Tallegio

### **Pan Fried Lamb Rump**

Mash - Spring Onion - Broccoli - Braised Grelot - Lamb Jus

## DESSERT

### **Flavours of Lemon Meringue**

Swiss Meringue - Lemon Curd - Filo - Raspberries

### **White Chocolate Namelaka**

Butter Crumble - Pink Peppercorns - Raspberries - Honeycomb -  
Crisp Tuile

### **Add Cheese £13pp**

Newton Lodge Cheese Course

Highland Fine Cheese - Chutney - Crackers

Please note this is a sample menu, our Taste of the Highlands menu changes regularly to include the freshest, seasonal ingredients from our local suppliers. Vegan and vegetarian options are available. Please let us know if you have any allergies or other dietary requirements.