

## **Dome Dining Tasting Menu**

**Available at 7pm**

### **Leek, Potato and Pea Velouté**

Smoked Roast Lemon & Tarragon Pesto, Crusty Bread

*(G, So)*

### **1881 Gin Cured Smoked Salmon**

Smoked Ratatouille, Gorse Flower Emulsion

*(F, E, Mu)*

### **Treacle Cured Estate Venison Loin**

Soy Glazed Chantenay Carrot, Wilted Spinach, Girolle Mushrooms, Spinach Gratin Potato, Rosemary Jus

*(Mi, Ce, Sd, Se)*

### **Passionfruit & White Choc Cheesecake**

Fresh Berries, Cream, Fruit Coulis

*(G, Mi)*

### **Scottish Cheese Selection**

Oatcakes, Apple, Date & Tamarind Chutney, Grapes, Celery

*(Ce, G, Mi, Sd)*

Isle of Mull Cheddar - Unpasteurised farmhouse cheddar

Hebridean Blue - Unpasteurised semi hard blue cheese

The Highland Minger - Pasteurised rind washed soft cheese

Blue Murder - Pasteurised soft and creamy blue cheese

### **Coffee and Tablet**

**£75 per person**