

Bunchrew House Hotel Highland Tasting Menu

VELOUTE

Spiced Lentil - Chilli - Crème Fraiche

Northern Light, The Orkney Brewery, Orkney



PARFAIT

Truffle Honey - Crisp - Bramble - Hazelnut

Gewurztraminer, Cave de Cleebourg, Alsace



MACKEREL

Champagne - Cucumber - Lime - Fennel

Gavi di Gavi, Antonio & Raimondo, Piedmont



SORBET



SALMON

Peas a la Francaise - Cresson Cream - New Potatoes

Pinot Noir Reserva, Vina Mar, Casablanca Valley



LAMB

Wild Garlic - Puy Lentils - Parsnip

MSG, Rhebokskloof, Paarl



ARTISAN CHEESE SELECTION

Oatcakes - Crackers - Fruit Chutney

Available as an additional course 15



PISTACHIO

Praline - Caramel - Raspberry

Black Muscat, Elysium, Napa Valley



COFFEE & PETIT FOURS

75

Optional Wine Flight 45

(Wines and Beer served as 75ml. Dessert and Fortified as 50ml)

Served Between 6.30pm and 8.30pm

MENU TO BE TAKEN BY THE TABLE

Although We Cater For Individual Dietary Requirements, We Cannot Guarantee To Eliminate All Allergens. Please Note That Wild Game May Contain Shot. Prices Include Vat. Service Is Left At Your Own Discretion.