



CLUNY BANK

Restaurant & Rooms

PROLOGUE

Lamb Belly stuffed with Cranberry, Sage, Lancashire Parched Peas

Potted Smoked Duck, Zucchini, Apple, Date Chutney, Treacle Soda Bread

Trout Ceviche, Avocado Sorbet

Mousseline of Hake and Prawns, Langoustine, Thyme Crispbread

Mozzarella, Rocket, Black Onion Seed Tempura, Tomato, Cucumber Gazpacho

THE MAIN EVENT

Macbeth's Fillet Steak, Bois Boudran Sauce, Piquillo Pepper Tuille

Sea Bass, Vanilla Butter, Wilted Spinach

Venison Loin, Poached Pear, Spiced Beetroot Puree

Crispy Megrin Sole, Potted Shrimps, Cucumber, Dill

Pork Loin, Pancetta, Butter Bean and Pea Cream

(All main courses served with a Medley of Vegetables and the Chef's choice of Potatoes)

FINALE

Choose from a Delicious Selection of Homemade Desserts narrated by The Chef

Platter of Scottish Cheese and Biscuits

~~~~~  
Selections of Teas and Coffees from £2.95 or Liqueur Coffees from £5.95 are available to finish of your meal.  
~~~~~

We would like to give recognition to our suppliers for the high quality produce we receive.
Macbeths Butchers in Forres, Campbells Prime Meat, Tarradale Game, Muir of Ord, Wester Hardmuir Farm Shop, Brodie Countryfayre, Rising Roots Microgreens

Two Courses £35.00
Three Courses £41.00