

CROMLIX TASTING MENU

Chef's Choice of Canapes

Vietnamese Spiced Soup, Newtonmore Braised Wild Roe Deer, Shiitake
Villa Sandi Prosecco Rose

Garden Beetroot Salad, Peterhead Crab, Hot Smoked Oban Trout
Jean-Francois Guilbaud Muscadet-Sur-Lie

St Brides Farm Duck Breast, Sweet Potato, Pickled Plum, Peanut & Coco Nib
Crumb
Wild Earth Pinot Noir

Gorgonzola Dolce, Fruit Loaf, Cromlix Honey
Cave de Hunawihl Rosacker Gewurztraminer

Warm Sesame Sponge, Douglas Fir & Pistachio Ice Cream, Chestnut Caramel
Torres 'Floralis' Moscatel

Coffee, Tea, Petit Fours

£110 PER PERSON

WINE PAIRING £65 PER PERSON