



# CLUNY BANK

*Restaurant & Rooms*

## PROLOGUE

*Lamb Belly stuffed with Cranberry, Sage, Lancashire Parched Peas*

*Smoked Ham Hock and Pecan Nut, Piccalilli Puree, Pork Skin Cracker*

*Crab Pana Cotta, Crab Biscuit, Lobster, Pickled Cucumber, Lime Mayonnaise*

*Mousseline of Hake and Prawns, Langoustine, Thyme Crispbread*

*Pumpkin and Butternut Squash Cannelloni, Carrot Broth.*

## THE MAIN EVENT

*Macbeth's Fillet Steak, Corn Cake, Chimichurri Dressing*

*Cod Fillet, Red Pepper, Chickpea and Herb Topping, Greens and Beans*

*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**