

Edinbane Lodge

By Calum Montgomery

'A Taste of Skye'
Three Courses

Starter

Creel Caught Lobster with Almond

Scallop and Langoustine with Smoked Dulse and Cucumber

Pork Belly with Pickled and Roasted Carrot

Main

Venison Loin and Shin with Pickled and Roasted Jerusalem Artichoke

Highland Wagyu Beef and Wild Garlic

Hake with Orange Butter Sauce and Asparagus

Dessert

Dark Chocolate Layered Cake with Sea Buckthorn

White Chocolate and Woodruff with Rhubarb

Organic Clava Brie with Apple, Celery and Truffled Honey