

Confrence Menu C

Antipasto Alla Romana

A mixed selection of cured Italian meats - Parma ham, Coppa, Salami Milano and Mortadella served with chargrilled vegetables, buffalo mozzarella and focaccia

Insalata di Granchio

West coast white crab meat with apple and tarragon curried mayonnaise with toasted brioche

Insalata Alla Isola

Stornaway black pudding with asparagus, crisp Parma ham and soft poached egg served on a crostini

Insalata Caprese

Tomatoes, buffalo mozzarella, rocket and pesto dressing with garlic and rosemary focaccia

Vitello Milanese

Traditional escalo<mark>pe of veal pan frie</mark>d in breadcrumbs Served with spaghetti pomodoro

Branzino

Pan seared fillets of seabass with a cod potato cake, wilted greens and a chive Beurre Blanc sauce

Filetto

Pan seared 8oz fillet of beef with glazed shallots
Dauphinoise potatoes, sugar snap peas and whisky
beef jus

Risotto ai Funghi

Rich wild mushroom risotto with mascarpone cheese poached egg and finished with truffle oil

Gelato affogato

Vanilla ice cream with Nutella, a shot of espresso and your choice of Frangelico or Amaretto

Sticky toffee pudding

Homemade moist sticky toffee pudding, smothered in toffee sauce and served with vanilla ice cream

Formaggi

Selection of Scottish cheese with apple chutney, grapes and Arran oat cakes