PRIVATE

Argyll Chefs Table

CATERING

SAMPLE MENU

Argyll Chef’s Table

Bread & Four Courses

MALTED & SEEDED BREAD

Malt Whisky Butter

HAND-DIVED ISLE OF MULL SCALLOP

Celeriac · XO Sauce · Pickled Apple

ASPARAGUS AGNOLOTTI

Ricotta · Isle of Mull Cheddar · Truffle · Spruce Oil

SCOTTISH HIGHLAND LAMB

Dukka Granola · Mint Jelly · Sheep’s Cheese · Fresh Peas

DARK CHOCOLATE MOUSSE

Pedro Ximénez · Prunes · Goats’ Milk Sorbet · Hazelnut Crisp