



PRIVATE  
CATERING

## CHEESE SELECTION

THE FINEST CHEESES FROM SCOTLAND'S LARDER



Four cheeses from the islands and Highlands, served with hand-made oatcakes, heather honey and preserves made from what we forage – brambles, elderflower, wild herbs. The perfect close to a meal, or an evening board for weddings.



### ISLAND & HIGHLAND CHEESE BOARD

Four cheeses, oatcakes, heather honey and foraged preserves – or let us curate a board to suit your menu.

*Ideal as a final course, or as evening food for weddings and larger events.*

PRICE ON  
**REQUEST**  
PER BOARD

### ISLE OF MULL CHEDDAR

Mature farmhouse cheddar from the island – served with bramble & whisky chutney

### HEBRIDEAN BLUE

Bold, creamy blue from the Isle of Mull – with heather honey & toasted oats

### CLAVA BRIE

Organic Highland brie, soft and buttery – with bramble jelly & wild thyme

### CROWDIE

Fresh, soft Highland cream cheese – hand-rolled in oatmeal, with foraged herbs

## PERFECT PAIRINGS

### WINE PAIRING

Our curated wine pairing and digestif whisky – £50 per person.

### THREE-WHISKY TASTING

Three Scottish whiskies matched with canapés – £40 per person.

### WHISKY BY THE DRAM

An island malt to finish – £9 per dram.

MINIMUM SPEND £800 · ALL PRICES ARE EXCLUSIVE OF VAT WHERE APPLICABLE

*Private dining across Argyll, The Highlands & beyond*

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