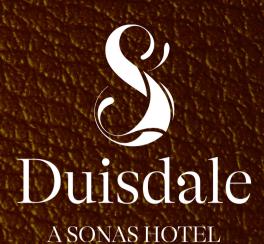






Private Dining Menus 2024



Classic Package one same option

for all guests

Premium &
Deluxe Package
pre-order of two
options per
course one month
prior to your
event

Dietary
Requirements
will be
accommodated
for following
advanced notice

Starters

Balsamic & Thyme Roast Tomato Soup

Chicken Liver Parfait, Red Onion Chutney, Brioche

Isle of Skye Black Pudding, Mushroom Ketchup, Poached Egg, Toasted Hazelnut

Mains

Breast of Chicken, Haggis Mash, Tenderstem Broccoli, Café au Lait

Fillet of Sea Bass, Lemon & Basil Risotto

Salt Baked Celeriac, Truffle Pomme Dauphine, Celeriac Butter Sauce

Desserts

Warm Date Sponge, Salted Caramel Sauce, Malted Milk.
Ice Cream

Bourbon Glazed Pineapple, Balsamic Sorbet, Toasted Hazelnut

Vanilla Crème Bruleé, Shortbread, Raspberry Sorbet

Mild-Season Menu



Classic Package one same option for all guests

Premium &
Deluxe Package
pre-order of two
options per
course one month
prior to your
event

Dietary
Requirements
will be
accommodated
for following
advanced notice

STARTERS

Classic Package

Balsamic & Thyme Roast Tomato Soup Chicken Liver Parfait, Red Onion Chutney, Brioche Isle of Skye Black Pudding, Mushroom Ketchup, Poached Egg, Toasted Hazelnut

Premium Package

Roast Butternut Squash, Pink Peppercorn & Smoke Paprika Velouté Heritage Beetroot, Blue Cheese, Onion Ash, Candied Walnuts

Smoked Ham Hock Presse, Pickled Vegetables, Parmesan

STARTERS

Deluxe Package

46° Ginger & Coriander Cured Salmon, Cucumber, Horseradish, Candied Lemon Zest Celeriac Veloute, Pickled Apple, Truffle Oil Venison Carpaccio, Coffee, Beetroot, Toasted Almond

Deluxe Intermediate

*select one
Potato and leek veloute
Pea veloute
Roast red pepper and tomato veloute

Hot-Season Menu

Duisdale A SONAS HOTEL

Classic Package one same option for all guests

Premium &
Deluxe Package
pre-order of two
options per
course one month
prior to your
event

Dietary
Requirements
will be
accommodated
for following
advanced notice

MAINS

Classic Package

Breast of Chicken, Haggis Mash, Tenderstem Broccoli, Café au Lait Fillet of Sea Bass, Lemon & Basil Risotto

Salt Baked Celeriac, Truffle Pomme Dauphine, Celeriac

Butter Sauce

Premium Package

Breast of Duck, Potato Terrine, Parsnip, Rosemary Jus
Fillet of Sea Trout, Herb Crushed Potatoes, Caper & Lemon
Butter

Risotto of Wild Mushroom, Soft Herbs, Parmesan, Pickled Shimeji

MAINS

Deluxe Package

Fillet of Beef Wellington, Pomme Puree, Carrot, Tenderstem
Broccoli, Red Wine Jus
Vegan Nut Roast Wellington, Pomme Puree, Carrot,
Tenderstem Broccoli, Red Wine Sauce
Fillet of Halibut, Smoked Bacon, New Potatoes, Peas,
Chicken Buter Sauce

Deluxe Intermediate

*select one

Kir Royal – Blackcurrant Sorbet, prosecco Chocolate Sorbet, Toasted Hazelnut

Hot-Season Menu



Classic Package one same option for all guests

Premium &
Deluxe Package
pre-order of two
options per
course one month
prior to your
event

Dietary
Requirements
will be
accommodated
for following
advanced notice

DESSERTS

Classic Package

Warm Date Sponge, Salted Caramel Sauce, Malted Milk Ice Cream

Bourbon Glazed Pineapple, Balsamic Sorbet, Toasted Hazelnut

Vanilla Crème Bruleé, Shortbread, Raspberry Sorbet

Premium Package

Warm Treacle Tart, Clotted Cream Ice Cream White Chocolate Mousse, Raspberry, Meringue, Coconut Sorbet

Orange & Thyme Sponge, Blood Orange Pastille, Gin & Tonic Sorbet

DESSERTS Deluxe Package

70% Dark Chocolate Delice, Carmalized Pear, Hazelnut Ice Cream

Passionfruit Chibouste, Salted Caramel Popcorn,
Raspberry, Chocolate Sorbet
Selection of Scottish Cheeses, Chutney, Rosemary Honey,
Crackers, Grapes

Hot-Season Menu



Children Menu one same option for all children

Dietary
Requirements
will be
accommodated
for following
advanced notice

Starters

Soup of the day, bread roll

Melon, seasonal fruit, sorbet

Vegetable sticks, hummus

Mains

Chicken Breast, creamed potato, vegetables

Sea bass, new potato, vegetables

Macaroni cheese, garlic bread

Desserts

Mini fruit sundae

Chocolate brownie, vanilla ice cream

Sticky toffee pudding, vanilla ice cream

Children Menu



Dietary
Requirements
will be
accommodated
for following
advanced notice

£5 per item per serving

Selection of sandwhiches and wraps
Chicken goujons
Haddock goujons, tartar sauce
Sausage rolls
Vegetarian sausage rolls
Fries
Mini beef burgers
Mini vegetarian burgers
Hot filled rolls, bacon or sausage or potato scones

