





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

Chicken liver parfait, date chutney, brioche

Smoked salmon, crème fraiche, cucumber, pumpernickel bread

Potato and leek soup

#### Mains

Chicken breast, black pudding, fondant potato, peppercorn sauce

Seabass, cauliflower, samphire, new potatoes

Pea risotto, broad beans, pumpkin seeds, parmesan

#### Desserts

Dark Chocolate pot, cocoa nib, hazelnut ice cream

Meringue, lemon curd, raspberry, vanilla ice cream

Vanilla Panna cotta, strawberry, vanilla ice cream

Mild-Season Menu



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#### 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

# Toravaig A SONAS HOTEL

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#### 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

# Premium Package

Butter Sauce

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



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#### 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

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#### 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



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# £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

