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*Throughout the evening, take the opportunity to interact with the chefs,  
Explore the kitchen, and discover the inspiration behind your meal.*

### **Three Chimneys Snacks**

#### **Marinated Dunvegan Langoustine**

*My Amber, Dunvegan*

#### **Paprika Cured Monkfish, Soused Peppers**

*Just Hooked, Portree*

#### **Black Garlic, Onion & Oregano Rolls**

*Tain Butter*

*Skye Sea Salt, Loch Snizort*

#### **Double Dived Sconser Scallops, Rosemary and Orange**

*David & Ben Oakes, Sconser*

#### **North Sea Cod, Potted Clam Butter**

*Just Hooked, Portree*

#### **Glendale Venison, Celeriac, Mushroom Ketchup**

*Kenny, Glendale Estate*

Blackberry and Granny Smith

#### **Mulled Quince, Almond & Cardamon Ice Cream**

*Macleods, Portree*

Kitchen Table Experience: 150

Wine Flight: 90

Best of British Wine Flight: 100

Premium Wine Flight: 120

*Please discuss any allergies or intolerances with your waiter, as we may be able to adjust the dish to cater for your dietary requirements. Please note that wild game may contain shot. Prices include VAT. Service is left to your own discretion.*