

CREAR

kitchen

Signature Menu

CANAPES

Crispy haggis ball with Arran mustard mayo (nut free)

Gougère filled with Mull blue cheese mousse (vegetarian & nut free)

Oat biscuit with goats cheese, honey and fig
(vegetarian can be also be gluten and nut free)

Home beetroot cured Scottish salmon, apple and creamed horseradish cups
(nut free can be gluten free)

Carpaccio of Scottish beef on parmesan shortbread
(nut free can be gluten free)

STARTER

Dressed west coast crab with spiced mango & coconut gel
(gluten free and nut free)

INTERMEDIATE

Agnolotti of butternut squash sage and toasted hazelnuts (vegetarian)

REFRESHER

Blown sugar lemon filled with a lemon sorbet
(vegan, nut and gluten free)

MAIN

Slow cooked Jacobs ladder of scotch beef braised in red wine, port and marrow fat jus served with lightly pickled vegetables and wilted greens (gluten free)

DESSERT

Crear style cranachan with Jura whisky jelly
(vegetarian and nut free, can also be done gluten free)

CHEESE

A selection of Scottish cheese and oatcakes with celery flowers, dried fruit and nuts.
Tea, coffee and petit fours

the food of love from land and sea