



# UNTAMED

**THURSDAY 16TH NOVEMBER**

The nature of our beloved Highlands gives us so many wonderful reasons to get adventurous in the kitchen. Hedgerows, moorlands, forests, and seashores are brimming with an abundance of delicious and nutritious foods.

Many were a means of survival for our ancestors.

The sustenance of wild mushrooms.

The medicinal properties of buckthorn.

The rowans protection from witches and enchantment!

Lindsay Mackay's focus on using only local, and ethical produce means these sometimes overlooked and long forgotten Highland staples feature on our seasonal menus in Torrish.

## **GUEST SPEAKER - CHRIS LEWIS**

We will be joined on the evening by expert, full-time forager and the founder of Bello Wild Foods, Chris Lewis.

No stranger to the limelight, having appeared on BBC Countryfile, Chris will share facts, delve into what to embrace and what to avoid and what to do with the 'fruits' of our super-powered foraged larder.



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Join us, in Torrish, for an “Untamed” menu exploring the seashore, hedgerows, woodlands, forest and moorlands of the Highland region.

## ARRIVAL

Ullapool Julep

Seven Crofts gin - rosehip infused tea - heather honey

## AMUSE FROM THE HEDGEROW

Wild Green Pie - foraged greens - grain shell crust

Kelp Cracker - seaweed cracker - seaweed mousse

Penny Bun Pipe - purée of cep mushrooms - crispy cep cylinder

## SHORELINE

Scallop, Buckthorn Ice, Fermented Seed

whipped scallop mousse - marinated scallop - shaved buckhorn granita - pickled seeds

## FOREST

Game “Chequerboard”

layered game terrine - lightly set game consommé

## SEA

Turbot, Shoreline Greens, Dulse Relish

fillet of turbot - sea beet roulade - pickled seaweed emulsion

## MOORLAND

Partridge, Wild Mushroom, Elderberry

Partridge - boned & stuffed with wild mushrooms - elderberry ketchup

## ORCHARD & HIVE

Crab Apple Parfait, Burnt Wildflower Honey

iced wild apple crumble - caramelised honey ice cream

## PETIT FOURS

Wild Fruit Pâte De Fruit

wild fruit jellies - wild cocoa shell



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THURSDAY 16TH NOVEMBER 2023

ARRIVAL 6.30pm for 7pm

£75 per guest

Includes a cocktail on arrival, six course menu, and petit fours.

[BOOK NOW](#)

Stay overnight with us on a Dinner, Bed & Breakfast rate and enjoy a luxurious overnight stay, inclusive of a glass of champagne on arrival, breakfast and a Supper Club dining experience for £162.50 per guest.

Call 01463 257177 and request our 'Supper Club DBB' rate.

Please inform us of any allergies and / or dietary requirements. All prices are inclusive of VAT at the current rate.  
A discretionary service charge of 10% will be added to your bill.