

# WELCOME

## FOREWORD

The team at Kingsmills Hotel and Visit Inverness Loch Ness are delighted to welcome you this evening for a celebration of local producers, suppliers.

The Inverness and Loch Ness Food and Drink Festival is more than just a celebration of incredible flavours—it's a showcase of the award-winning local produce, passionate chefs, and unique food and drink experiences that make this region so special.

It's not just about what's on the plate - it's about community, culture, and the stories behind every bite.

And while the festival brings it all together, it's a reminder that food and drink are just one of the many reasons to visit Inverness and Loch Ness.

## OUR HOST

We are delighted to welcome Masterchef finalist Sarah Rankin to host this evening and to introduce some of our fantastic local producers - who are joining us in the room tonight.

Sarah Rankin is a chef, food writer and lover of Scottish flavours and produce and is delighted and honoured to once again be working with Visit Inverness Loch Ness to help promote food and drink tourism and showcase the amazing range of talented businesses and individuals who make a visit to the Highlands so delicious.



# MENU

## TO BEGIN

'XOKO Bakehouse' Pan de Montaña Sourdough

Tomatin Granny Smith Spritz  
Great Glen Gin & Tonic  
Kompassion Kombucha

## CANAPÉS

'Dog Falls City Limits' tempura cod - tartare sauce  
'Fat Cow' cheese croquette - red pepper purée  
'Millers of Speyside' Korean bbq glazed pork belly  
Black olive tapenade tartlet - 'Rising Roots' nasturtium

Dog Falls Brewery  
Colloidoscope Hazy Session Pale Ale

## TO START

'Inverness Gin' cured 'Sea Stocks' Hebridean salmon  
beetroot carpaccio - avocado purée  
kiwi fruit & lime salsa - 'Rising Roots' micro herbs

WoodWinters  
False Bay Vineyards Sauvignon Blanc 2024

## THE MAIN EVENT

'Simpsons Game' Strathspey Venison Wellington  
confit swede - potato gratin -  
port pickled fig  
'Inverness Coffee Roasting' highland roast coffee jus

WoodWinters  
I Pentri Montacero Aglianico 2021

## SOMETHING SWEET...

'Tomatin Whisky' Crème Brûlée  
'Loch Ness' pistachio ice cream  
'XOKO Bakehouse' orange and tonka biscuit dipped in dark chocolate

Tomatin 18 Year Old or WoodWinters  
Il Cascinone Moscato Passito

## TO FINISH

'Connage Dairy' Clava Brie  
'Dog Falls Colloidoscope' pale ale and mango chutney  
handmade oat biscuit

WoodWinters  
Quinta de La Rosa LBV Port 2018