

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.



VEGAN 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 cauliflower - coriander aioli
confit carrot - honey - sesame

'Left Coast Culture' cheese croquette - red pepper purée
black olive tapenade tartlet - 'Rising Roots' nasturtium

Dog Falls Brewery
Colloidoscope Hazy Session Pale Ale

TO START

'Inverness Gin' cured cucumber terrine
beetroot carpaccio - avocado purée
kiwi fruit & lime salsa - 'Rising Roots' micro herbs

WoodWinters
False Bay Vineyards Sauvignon Blanc 2024

THE MAIN EVENT

Wild Mushroom & Vegan Haggis Wellington
homemade vegan haggis - confit swede - potato gratin -
port pickled fig
'Inverness Coffee Roasting' highland roast coffee vegan jus

WoodWinters
I Pentri Montacero Aglianico 2021

SOMETHING SWEET...

'Tomatin Whisky' Crème Brûlée
'Loch Ness' pistachio ice cream
dairy free dark chocolate sorbet
coconut macaroon - spiced candied orange

Tomatin 18 Year Old or WoodWinters
Il Cascinone Moscato Passito

TO FINISH

'Left Coast Culture' Vegan Almond Brie
'Dog Falls Colloidoscope' pale ale and mango chutney
toasted sourdough

WoodWinters
Quinta de La Rosa LBV Port 2018