

Menu Selector

Minimum 30 people

2 Course Menu
£27.25 per person

3 Course Menu
£33.00 per person

Fair-Trade Tea & Coffee with Petit Fours or Tablet is included within the Menu Cost.
Also Included: Crockery, Glassware, White Table Linen, Paper Napkins, Serving Staff
Based upon tables of 10 guests

All Prices Quoted are Exclusive of VAT

Please Select 1 Dish for Each Course

Vegetarian option can be selected where required, numbers to be advised in advance.

Soups

- Corn Fed Chicken Consommé "Cock-a-Leekie" Style
- Cream of Broccoli with Lanark Blue Cheese (V)
- Roasted Red Pepper Served with Chilli Croutons (V)
- Cullen Skink: Traditional Scottish Soup of Smoked Finnan Haddock, Potato & Onion
- Butternut Squash & Chorizo Garnished with Curry Oil

Starters

- Oak Smoked Scottish Salmon with Toasted Brioche & Herb Salad
- Timbale of Haggis with Clapshot & Highland Park Whisky Sauce
- Twice Baked Arran Cheddar Soufflé with Pear & Walnut Salad (V)
- Warm Goats Cheese, Wild Mushroom & Spinach Tart (V)
- Mozzarella & Sundried Tomato Terrine with Seasonal Leaves & Truffle Oil (V)
- Melon with Fresh Raspberries (V)

Main Courses

- Roast Sirloin of Beef with Béarnaise Sauce
- Supreme of Chicken with Haggis & Whisky Mouseline
- Supreme of Chicken stuffed with Haggis served with a Wholegrain Mustard Sauce
- Grilled Escalope of Salmon with Caper Butter Sauce
- Supreme of Chicken with a Wild Mushroom Fricassee
- Wild Mushroom Risotto with Roasted Baby Vegetables Garnished with Parmesan Shavings (V)
- Roasted Mediterranean Vegetable Wellington with Tomato & Garlic Confit (V)
- Courgette and Goats Cheese Stack (V)
- Gnocchi with Butternut Squash Veloute and Toasted Pine Nuts (V)

All above served with Seasonal Choice of Potatoes & Vegetables

Desserts

- Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream (served hot)
- Apple & Blackberry Crumble (served hot)
- Lemon Tart
- Chocolate Brownie
- Tiramisu
- Pannacotta served with a Basket of Mixed Berries