

Menu Selector

Minimum 30 people

2 Course Menu
£28.50 per person

3 Course Menu
£34.50 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

Please Select 1 Dish for Each Course

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

Starters

- Roasted Vine Tomato & Basil Soup (V)(VE)(GF)
- Cullen Skink: Traditional Scottish Soup of Smoked Finnan Haddock, Potato & Onion (GF)
 - Spicy Butternut Squash Garnished with Curry Oil (V)(VE)(GF) (served warm)
- Roasted Beetroot & Goats Cheese Salad with a Maple Syrup Dressing (V)(GF)
- Chicken Live Pate Served with Toasted Brioche, Red Onion Marmalade & Rocket Salad
 - 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 Pomme Puree, Roasted Shallot & Vine Tomato finished with Thyme & Garlic Reduction (GF)
- Seared Supreme of Chicken with Dauphinoise Potatoes, topped with Crispy Pancetta, Wild Mushrooms & Red Wine Jus (GF)
- Baked Cod on a Bed of Roasted New Potatoes and Chorizo, Rocket & Parmesan Salad (GF)
 - Fillet of Scotch Beef with Potato Terrine, Fricassee of Wild Mushrooms finished with a Merlot Demi-Glace (GF) (£8 supplement per Person)
- Wild Mushroom Risotto with Roasted Baby Vegetables Garnished with White Truffle Oil (V)(VE)(GF)
 - Roasted Mediterranean Vegetable Wellington with Tomato & Garlic Confit (V)
 - Roasted Vegetable Stack with Tomato & Chilli Salsa (V) (VE)(GF)
 - Gnocchi with Butternut Squash Velouté & Toasted Pine Nuts (V)

Desserts

- Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream (GF)(V)
 - Chocolate Fondant with Vanilla Ice Cream (V)
 - Lemon Tart with Raspberries & Raspberry Sorbet (V)
 - Chocolate Crèmeux, Chocolate Soil & Mango Sorbet (V)
- Strawberry & Prosecco Cheesecake with Strawberry Coulis & Strawberry Sorbet (V)

All Prices Quoted are Exclusive of VAT

(V) Vegetarian (VE) Vegan (GF) Gluten Free