



## Menu Selector

3 Course Menu

OR

4 Course Menu

Fair-Trade Tea & Coffee with Tablet is included within the Menu.

Also Included

Crockery

Glassware

Table linen

Serving staff

Based upon tables of 10 guests

All prices quoted in this menu are exclusive of VAT

## 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

~

Game Terrine with Crusty Bread & Red Onion Marmalade

~

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

~

Ballottine of Chicken with Pearl Barley, Bacon & Parsley Stuffing

~

Braised Shin of Beef with Sautéed Wild Mushrooms & Red Wine Reduction

~

Supreme of Chicken with Haggis & Whisky Mousseline

~

Grilled Escalope of Salmon with Caper Butter Sauce

~

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 with Crème Anglaise

(Served hot)

~

Lemon Tart Served with Hazelnut Praline Ice Cream

~

Chocolate Slice

(Chocolate Biscuit with a Creamy Chocolate Mousse Garnished with a Bronze Chocolate Drop)

~

Tiramisu

(Biscuit Soaked in Coffee, Marsala & Rum with a Mascarpone Mousse)

~

Pannacotta served with a Basket of Mixed Berries



## **Additional Items**

The following items can be provided at an additional cost

### **Cheeseboards**

Scottish Cheese Selection

Chefs Selection of Scottish Cheeses

Served with a Selection of Biscuits and Oatcakes

£5.25 per person

### **European Cheese Selection**

Chefs Selection of English & Continental Cheeses

Served with a Selection of Biscuits and Oatcakes

£4.95 per person

### **Sorbets**

£2.05 per person

### **Petits Fours**

£1.00 per person

JJ/TD Jan 12