

EVENTS MENU

STARTERS

SOUPS

- Roasted Tomato and Red Pepper Soup topped with a Goat's Cheese Crouton and Basil Oil **V** **VG** (**GF** available)
- Leek and Potato Soup topped with Welsh Rabbit Crouton **V** (**GF** available)
- Roasted Butternut Squash and Green Pesto Soup with a Watercress Oil **V** (**VG** available) (**GF** available)
- Braised Lentil and Vegetable Soup **V** **VG** with or without Ham Hough
- Sweet Potato and Red Pepper Soup with a Hint of Chilli **V** **VG**

MEAT

- Pressed Smoked Ham and Confit Chicken Terrine with Beetroot Puree and Shallot Patels filled with Caramelised Onion Mayo (**GF** available)
- Thai Duck Breast and Red Pepper Mango Salsa served with Sweet Potato Fondant with Chilli and Coriander Oil
- Pressed Pork Belly with Cauliflower Puree and a Black Pudding Bon Bon with Thyme Jus
- Crispy Haggis topped with Chive Mash, Fondant Turnip, Smoked Bacon Crisp with Whisky and Pepper Jus and Onion Chutney
- Chicken Liver Pate topped with Clarified Butter served with Toasted Brioche and Roast Onion Chutney (**GF** available)

FISH

- Hot Smoked Salmon Niçoise Salad with our Homemade Zingy Dressing **GF**
- Smoked Haddock and Braised Leek Tartlet served with Cheddar and Onion Sauce
- Classic Prawn Cocktail bound with Cucumber Strips topped with Dressed Leaves and served with Garlic Crouton (**GF** available)
- Highland Hot Smoked Salmon with Spring Onion Creme Fresh and Blow Torched Cucumber, Crispy Salmon Skin and Confit Lemon Mayo **GF**

MAINS

MEAT

- Pan Fried Chicken Breast served with a Haggis Bon Bon, Turnip Fondant and Thyme Sauce
- Chicken Roulade filled with Black Pudding and Spinach Mousse with Caramelised Onion Cream
- Chicken Supreme Stuffed with Asparagus and Mozzarella and wrapped in Parma Ham **GF**
- Posh Steak Pie with a Puff Pastry accompanied with a Rich Red Wine Jus (**GF** available)
- Braised Cannon of Beef topped with Haggis and served with a Rosemary and Thyme Jus (**GF** available)
- Fillet of Beef set on a bed of Woodland Mushroom and Concasse Tomato served with Roasted Shallot Petals and covered in a Tarragon Jus **GF** (Extra Supplement)
- Pork Belly Roulade Stuffed with Black Pudding and Spinach Mousse served with Port and Thyme Jus
- Bone in Pork Chop with Colcannon Potato Cake, Braised Savoy Cabbage and a Reduced Cider Jus **VG** (**GF** available)
- Pork Loin with Brie and Fruit Chutney wrapped in Smoked Bacon and served on a Pillow of Onion Champ and Honey Glazed Carrot with Cumin **GF**

FISH

- Fillet of Sea Bass served on Champ Potato Cake with Tender Stem Broccoli Tossed in Sesame and accompanied with a Watercress Velouté **GF**
- Pan Fried Fillet of Sea Bream served in an All-Butter Puff Pastry Basket filled with Sweet Basil Ratatouille
- Pan Fried Fillet of Scottish Salmon served with a Tarragon Hollandaise, Sautéed Potato and Roast Asparagus **GF**

V Vegetarian **VG** Vegan **GF** Gluten-free **DF** Dairy-free
T Available for Trio of Desserts

DESSERTS **T** = Available for Trio of Desserts

- Dark Chocolate Delice with Fresh Raspberries and Hazelnut Chocolate Sauce **T**
- White Chocolate Cheesecake topped with Strawberry Daquiri Compote and Butterscotch Sauce **T**
- Bailey's Cheesecake with Tablet Ice Cream **T**
- Spiced Rum and Vanilla Cheesecake topped with Caramelised Pineapple Compote with Lime Cream **T**
- Warm Chocolate Brownie with Salted Caramel Sauce and Poached Seasonal Berries and Mascarpone Cream **T**
- Dark Chocolate and Pistachio Tartlet with Espresso Cream and Hazelnut Tuille
- Citrus Tart topped with Candied Peel and Burnt Sugar **T**
- Handmade Sticky Toffee Pudding with our Signature Butterscotch Sauce and Tablet Ice Cream **T**
- Selection of Classic Cheese and Biscuits served with Celery, Grapes and Onion Chutney **T** (**GF** available)
- Warm Apple and Berries Crumble Tartlet served with Vanilla Custard **T**
- Eton Mess Tartlet topped with Fresh Berries, Crushed Meringue and Dusted Strawberry Sherbet (**GF** available)

