

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 a Welsh Rarebit Crouton V (GF available)

Roasted Butternut Squash and Green Pesto Soup with Watercress Oil V | VG (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 Purée and Shallot Petals filled with Caramelised Onion Mayonnaise (GF available)

Thai Duck Breast with Red Pepper and Mango Salsa, served with Sweet Potato Fondant, Chilli and Coriander

Pressed Pork Belly with Cauliflower Purée and Black Pudding Bon Bon, served with Thyme Jus

Crispy Haggis topped with Chive Mash, Fondant Turnip, Smoked Bacon Crisp and Whisky & Pepper Jus, finished with Onion Chutney

Chicken Liver Pâté 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

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 a Garlic Crouton (GF available)

Highland Hot Smoked Salmon with Spring Onion Crème Fraîche, Blowtorched Cucumber, Crispy Salmon Skin and Confit Lemon Mayonnaise

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, served with Caramelised Onion Cream

Chicken Supreme stuffed with Asparagus and Mozzarella, wrapped in Parma Ham

Posh Steak Pie with Puff Pastry, accompanied by 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 Mushrooms and Concassé Tomato, served with Roasted Shallot Petals and finished with a Tarragon Jus (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 Reduced Cider Jus (GF available)

Pork Loin filled with Brie and Fruit Chutney, wrapped in Smoked Bacon and served on a Pillow of Onion Champ with Honey-Glazed Carrots and Cumin

FISH

Fillet of Sea Bass served on a Champ Potato Cake with Tenderstem Broccoli, tossed in Sesame and accompanied by a Watercress Velouté

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 Tarragon Hollandaise, Sautéed Potatoes and Roast Asparagus

DESSERTS

Dark Chocolate Délice with Fresh Raspberries and Hazelnut Chocolate Sauce

White Chocolate Cheesecake topped with Strawberry Daiquiri Compote and Butterscotch Sauce

Baileys Cheesecake with Tablet Ice Cream

Spiced Rum and Vanilla Cheesecake topped with Caramelised Pineapple Compote and Lime Cream

Warm Chocolate Brownie with Salted Caramel Sauce, Poached Seasonal Berries and Mascarpone Cream

Dark Chocolate and Pistachio Tartlet with Espresso Cream and Hazelnut Tuile

Citrus Tart topped with Candied Peel and Burnt Sugar

Handmade Sticky Toffee Pudding with our Signature Butterscotch Sauce and Tablet Ice Cream

Selection of Classic Cheeses and Biscuits served with Celery, Grapes and Onion Chutney (GF available)

Warm Apple and Berry Crumble Tartlet served with Vanilla Custard

Eton Mess Tartlet topped with Fresh Berries, Crushed Meringue and Dusted Strawberry Sherbet (GF available)



V | Vegetarian | VG | Vegan | GF | Gluten-Free

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