

SHARING PLATTERS

COLD SHARING PLATTER

Scottish Smoked Salmon with Edinburgh Gin, Dill & Cucumber Relish (GF)

Smoked Mackerel Pâté with Beetroot Relish served on Rustic Bread (GF AVAILABLE)

Ham Hock Terrine with Pickled Vegetables (GF)

Homemade Black Pudding Scotch Eggs with Coarse Grain Mustard Dip

Porcini Arancini with Garlic Mayo

Cheese Selection Brie, Mozzarella Balls marinated in Garlic & Basil Oil, Lanark Blue with Fresh Figs

Bruschetta layered with Pesto Mayo, Garlic Tomatoes & Deep Fried Rocket (GF AVAILABLE)

Antipasto of Cured Italian Meats with Sundried Tomatoes & Marinated Olives (GF)

Scottish Haggis Burger with Caramelised Onion Mayo on a Toasted Brioche Roll

Grilled Mushroom, Red Pepper & Avocado Burger topped with Brie & Chilli Jam on a Toasted Brioche Roll

Roasted Artichoke & Grilled Vegetables Red Pepper, Aubergine & Red Onion in Garlic & Lemon Confit Oil (GF)

Speciality Italian Artisan Bread with Balsamic & Olive Oil

MAIN COURSE SHARERS

OPTION 1

Shepherd's Pie topped with Creamy Chive Mash & Mature Cheddar

Braised Beef Yorkshire Puddings filled with Honey Glazed Root Vegetables & Mash

Pork & Haggis Sausages with Onion Gravy, Buttered Broccoli, Carrots & Minted New Potatoes

OPTION 2

Irish Stew with Soda Bread & Baby Onions

Pressed Belly of Pork scented with Star Anise, served with a Cider Reduction (GF)

Honey & Mustard Chicken Thighs with Creamy Mash & a Panache of Seasonal Vegetables (GF)

OPTION 3

Slow Braised Beef Brisket with a Red Wine & Bourbon Reduction (GF)

Maple Syrup Glazed Gammon scented with Cloves & Orange (GF)

Pork Loin with Bramley Apple & Bread Sauce

Sharing Sides Duck Fat Roast Potatoes with Rosemary, Cauliflower Gratin, Honey Glazed Root Vegetables, Homemade Yorkshires & Beef Jus

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

SWEET PLATTER (GF AVAILABLE - CONTENTS WILL VARY)

Baileys Cheesecake Dark Chocolate Delice Sticky Toffee Pudding with Toffee Sauce

Macaroons Salted Caramel Profiteroles Poached Cinnamon & Honey Berries Served with Jugs of Fresh Double Cream



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