



## Banqueting Menu

Please choose the **same** dish to suit everybody for each course to create your own set menu

### Starters

- Layer of Simon Howie haggis, neeps and tatties with a Tullibardine whisky cream
- Pressed watermelon with a feta and mint salad (v) (ng)
- Chicken liver pate with Campbell's bakery oatcakes and gooseberry chutney
- Hot smoked trout with a lime and caper cream and shaved fennel salad (ng)
- Smoked salmon roulade with beetroot jelly and pickled apple (ng)
- Chicken and leek terrine served with a pea, bacon and horseradish salad
- Smoked haddock fishcake served with dill crème fraiche
- Duck and fig terrine with rhubarb ketchup and earl grey soaked prunes

### Mains

- Braised belly of Ayrshire pork with Stornoway black pudding, mashed potato, savoy cabbage and roasted apple (ng)
- Roast Scottish chicken breast confit pie with thyme fondant potato and seasonal vegetables (ng option)
- Scottish chicken stuffed with forest mushroom duxelle, glazed green vegetables and a thyme roasted fondant potato (ng)
- Steamed salmon fillet with braised leeks and a lemon and fennel rosti (ng)
- Rump of Dornoch lamb with truffle mashed potato, squash ratatouille and thyme jus (ng) \*\*
- Sirloin of beef with roasted garlic dauphinoise potato, wild Scottish mushrooms & seasonal vegetables\*\*
- Fillet of halibut with saffron mashed potato, young vegetables and tomato consommé
- Scottish fillet of beef and beef cheek cottage pie, potato and vegetable compression with charred leek\*\*
- Loin of Highland venison with braised red cabbage and honey roasted carrots (ng)\*\*
- Honey and lavender roasted duck breast with pommes Anna and honey glazed parsnip (ng)

### Desserts

- Hazelnut praline delice served with salted caramel Chantilly cream (n)
- Vanilla crème brulee with orange shortbread
- Belgian chocolate truffle torte with macerated cherries and chocolate tuile
- Lemon meringue tart with vanilla cream and raspberry sauce (ng option)
- Vanilla cheesecake with a ginger crumb and crème anglaise
- Passion fruit panna cotta with saffron poached pineapple and mango gel (ng)
- Warm chocolate brownie with rich chocolate sauce and Chantilly cream
- Sticky toffee pudding with caramel sauce and candied walnut

\*\* = Ask us about your alternative options for this course

### VEGETARIAN OR GLUTEN ALLERGY?

We've marked these items (v) and (ng) no gluten containing ingredients  
Nut free? Consult us for options



## **Optional Intermediate Course**

### **Soup (£4.50)**

Leek and potato (v) (ng)  
Cream of Scottish mushroom chowder  
Roast vine tomato and basil (v) (ng)  
Roasted carrot, heather hill honey and ginger (v) (ng)  
Cream of parsnip and apple (v)  
Roast Ayrshire pumpkin, chilli and ginger (v)  
White onion with olive tapenade crouton (ng option)  
Cullen skink (Smoked haddock, leek and potato) (ng)  
Cock-a-leekie (chicken, leek and prune) (ng)  
Cauliflower and blue cheese

### **Sorbets (£4.50)**

Pink champagne sorbet (ng)  
Raspberry and Drambuie sorbet (ng)  
Elderflower and peach sorbet (ng)  
Lemon sorbet (ng)  
Strawberry and champagne sorbet (ng)



### **Vegetarian Selection**

*If you have any vegetarians/vegans within your party please choose one starter (if the starter is a meat selection) and a main dish from the list below to cater for vegetarians and vegans within your party*

#### **Starters**

- Assiette of melon with exotic fruit with a rose water syrup and Drambuie sorbet (v) (ng) (vegan)
- Scottish wild mushroom and tarragon stew on toasted sourdough bread (v)
- Simon Howie vegetarian haggis, neeps and tatties tower (v)
- Goat's cheese and fig tart with a balsamic beetroot and watercress salad and lemon and mustard dressing (v) (ng option)
- Heritage tomato, basil and mozzarella salad tapenade (v) (ng) (vegan)
- Your choice of vegetarian soup (v)

#### **Mains**

- Creamed leek, chestnut and Isle of Mull cheddar crumble tart (v) (ng option)
- Beetroot and goats cheese tortellini with tomato and sage brown butter (v)
- Autumn squash and pearl barley wellington with sautéed Cavalo nero & roasted carrot puree (v)
- Courgette, chickpea, sun blush tomato and basil pithivier with sunflower seed pesto (vegan)
- Baked baby butternut squash, stuffed with quinoa and harissa roasted vegetables (df) (gf) (vegan)

#### ***Vegan Dessert Options***

- Almond and raspberry tart with a fruit compote and berry gel (ng option)
- Coconut and chocolate tart with mango and passion fruit caramel (ng option)
- Chocolate delice with an orange and grapefruit salad (ng option)

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