



Starters

Choose one starter for your guests

Layers of haggis, neeps & tatties

Whisky sauce

Oriental tiger prawns

Crisp vegetable rice noodle salad, lime & soy dressing, banana leaf

Mozzarella & Parma ham

Orange, radicchio, white balsamic, hazelnuts

Crieff smoked chicken Caesar salad

Cos lettuce, croutons, parmesan

Chicken Liver Parfait

Red onion chutney, radishes, pea shoots, fruit toasts

Creamed garlic mushrooms on sourdough (VG)

Rocket & watercress, truffle balsamic dressing

Hydro Gin cured smoked salmon

Beetroot salad, horseradish cream, watercress oil

Heritage beetroot (VG)

Watermelon, rosemary hummus, pomegranate dressing, toasted seeds



Optional Intermediate Courses

Fish courses...

Half lobster thermidor (£15 supplement)

Diver scallops Parisienne (£15 supplement)

Mushroom duxelles, gruyere cheese, Champagne sauce

Handpicked crab & king prawn cocktail (£13 supplement)

Soups - £6.50 supplement each

Roast tomato & lentil (VG)

Creamed wild mushroom & tarragon

Sweet potato, coconut, pumpkin seeds, curry oil (VG)

Cullen Skink

Sorbets - £4.50 supplement each

Champagne sorbet (VG)

Elderflower sorbet (VG)

Raspberry sorbet (VG)



Main Course

Choose one main course for your guests

Poached & roasted chicken breast

Herb creamed potatoes, baby onions, wild mushrooms, green beans, tarragon jus

Citrus salmon fillet

Sweet potato fondant, tomato pesto lentils, mint crème fraiche

Braised beef blade (£5 supplement)

Heritage carrots, Arran mustard mash, red wine jus

Herb marinated cod fillet (£5 supplement)

Chorizo crushed new potatoes, spinach & leeks, tomato & dressing

Roast lamb rump (£10 supplement)

Ratatouille, green beans, gratin dauphinoise, rosemary jus

Sirloin of beef (£15 supplement)

Fondant potato, heritage carrot, green beans, celeriac puree, red wine jus

Halibut fillet (£15 supplement)

Gravadlax, leek & Arran mustard fishcake, seasonal greens, mussel sauce

Venison fillet (£15 supplement)

Smoked mash, fruity red cabbage, parsnips, espresso jus



Vegan Main Course

Choose one main course for your guests

Bubble & squeak risotto

Crispy kale, pumpkin seeds

Beetroot & spinach wellington

Fig relish, hazelnuts

Pumpkin & sage tortellini

Rocket & wild mushrooms



Desserts

Choose one dessert for your guests

Warm chocolate brownie tart

Salted caramel, crème fraiche

Elderflower cheesecake

Mint Pimms marinated strawberries, Champagne sorbet

Sticky toffee pudding (VG)

Butterscotch sauce, vanilla ice cream

White chocolate & berry pavlova

Apple & blackberry crumble tart

Vanilla ice cream

Chocolate & praline delice

Boozy cherries, Kirsch Chantilly cream

Raspberry & whisky crème brûlée

Vanilla shortbread

Coconut panna cotta (VG)

Exotic fruits, passion fruit sorbet