

CELEBRATION MENUS

Option 1

Finger Sandwiches:

George Campbell's Smoked Salmon & Katy Rodgers Crème Fraîche
Yorkes of Dundee Ham & Wholegrain Mustard
Free Range Egg Mayonnaise & Cress

Ayrshire Pork & Apple Sausage Roll

A Selection of Handmade Patisserie Cakes

Freshly Brewed Coffee or Tea

£19.95 per person

Option 2

Mug of Seasonal Locally Sourced Soup of the Day

Finger Sandwiches:

George Campbell's Smoked Salmon & Katy Rodgers's Crème Fraîche
Yorkes of Dundee Ham & Wholegrain Mustard
Free Range Egg Mayonnaise & Cress

Yorkes of Dundee Mini Steak Pies

A Selection of Handmade Patisserie Cakes

Freshly Brewed Coffee or Tea

£22.95 per person

Option 3

Seasonal Locally Sourced Soup of the Day

Roast Sirloin of Scotch Beef
Duck Fat Roast Potatoes, Yorkshire Pudding,
Roasted Root Vegetables & Pan Gravy

Sticky Toffee Pudding, Butterscotch Sauce & Isle of Arran Ice Cream

Freshly Brewed Coffee or Tea

Petit Fours

£45.00 per person

CELEBRATION MENU ONE

Home Whisky Cured Smoked Salmon
Katy Rodgers' Crème Fraîche – Capers – Pickled Shallots – Caviar

New Season Potato & Leek Velouté
Herb Oil – Croutons

Asian Spiced Confited Duck Terrine
Pear & Miso Compote – Sourdough

Perthshire Breast of Chicken
Truffled Mash Potato – Tender Stem Broccoli – Spring Onions – Madeira Sauce

Wild Mushroom & Artichoke Pithivier
Confit Carrot – Parsnip – Vegetable Jus

Fillet of Sea Bass
Orzo Pasta – Courgette – Confit Cherry Tomato - Basil

Sicilian Lemon Meringue Tart
Lemon Balm – Raspberry Sorbet

Sticky Toffee Pudding
Butterscotch Sauce – Vanilla Ice Cream

Selection of Scottish Cheese
House Chutney – Quince – Oat Cakes

£45.00 per person

CELEBRATION MENU TWO

Home Smoked Loch Stack Sea Trout
Katy Rodgers' Crème Fraîche – Pickled Cucumber – Caviar

Scottish White Onion Velouté
Caramelised Onion Compote – Croutons

Perthshire Chicken & Wild Mushroom Terrine

Mushroom Ketchup – Sourdough

Slow Braised Scotch Beef
Creamed Potato – Pancetta – Mushroom – Silverskin Onions

Heritage Beetroot Risotto
Lady Mary Strathearn Cheese – Braised Chicory

Scrabster Cod
Shetland Mussel Chowder – Sweetcorn – Tarragon

Sicilian Lemon Meringue Tart
Lemon Balm – Raspberry Sorbet

Sticky Toffee Pudding
Butterscotch Sauce – Vanilla Ice Cream

Selection of Scottish Cheese
House Chutney – Oat Cakes

£50.00 per person

CELEBRATION MENU THREE

Hand Dived Orkney Scallops
Leek Jam – Caviar Butter Sauce

Scottish Game Terrine
Pistachio – Pickled Salad – Red Onion Compote

Mixed Heritage Beetroot
Goat's Cheese Gougère – Beetroot Ketchup – Frisée Lettuce

Scotch Fillet of Beef
Crispy Cheek – Onion – Truffled Potato – Red Wine Sauce

Butternut Squash Pithivier
Wild Mushrooms – Artichoke – Spinach – Vegetable Jus

Satay Scrabster Monkfish

Wild Rice – Pak Choi – Peanuts – Chicken Skin

Passion Fruit & Mango Rice Pudding
Coconut – Lime

Valrhona Chocolate Fondant
Honeycomb – Vanilla Ice Cream

Selection of Scottish Cheese
House Chutney – Oatcakes – Sourdough Crackers
Quince - Grapes

£60.00 per person