

The Soup Menu

FOR YOUR SPECIAL OCCASION

Wild Mushroom and Tarragon

£3.75



Traditional Scotch Broth flavoured with Thyme

£3.90



Roast Tomato and Basil

£3.90



Veloute of Potato and Leek

£3.90



Red Lentil Soup flavoured with Smoked Bacon

£3.90



Cream of Asparagus

£3.90

Prices are inclusive of flavoured rolls and butter.

Other soups are available on request.

The Banquet Menus

FOR YOUR SPECIAL OCCASION

Banquet Menu 1

Chicken Liver Parfait with Red Onion Confit
Seasonal Salad Dressed with Basil Oil



Grilled Scotch Salmon on Lemon and Chive Mash
Caperberry and Dill Cream Sauce



Fruit Tartlet with Vanilla and Ginger Cream



Coffee and Shortbread

£26.50

Banquet Menu 2

Trio of Scottish Salmon Platter
(Hot Smoked, Beetroot Cured and Islay Malt Marinated)



Oven Roasted Chicken filled with Haggis served with
Roast Root Vegetables flavoured with Thyme, Fondant Potato
Forrest Mushroom Sauce



Wild Berry and Cassis Mousse
with a Lemon Anglaise Sauce



Coffee and Mints

£28.00

Banquet Menu 3

Avocado and Sweet Pepper Timbale with Seasonal Salad
and Pesto Dressing



Char-grilled Chicken on a Spring Onion Mash
Basil and Red Wine Jus



Dark Chocolate Cup filled with Chocolate and Orange Mousse



Coffee and Fudge

£28.00

The Banquet Menus

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Banquet Menu 4

Tian of Melon and Prawn with a Lemon and Ginger Dressing



Fillet of Scotch Beef on Anna Potatoes with a Dark Wine Jus
garnished with Roasted Garden Vegetables



Dark Chocolate Truffle Cake
with White Chocolate Sauce



Coffee and Turkish Delight

£40.50

Banquet Menu 5

Terrine of Smoked Chicken and Baby Leeks
White Balsamic and Tomato Vinaigrette



Rack of Lamb with a Wild Mushroom and Thyme
Redcurrant and Rosemary Jus



Passion Fruit Delice with Raspberry Coulis



Coffee and Tablet

£40.50

Choice of Sorbets

Lemon, Lemon & Lime, Passion Fruit

£4.00

Traditional Scottish

A great Scottish favourite – Haggis, Neeps & Tatties

(Starter or Main Course price on application.)

The Canapé Menus

FOR YOUR SPECIAL OCCASION

Canapé Menu 1

Baby Herb Tartlets filled with Asparagus and Hollandaise Sauce
Seared Balsamic and Lemon Chicken Skewers
with Herbed Crème Fraiche
Toast with Lime Risotto and Anchovies

£3.40



Canapé Menu 2

Savoury Cornets filled with Roast Ham and Wholegrain Mustard
Savoury Cornets filled with Mediterranean Roasted Vegetables
Mini Oriental Spring Rolls
Savoury Cornets filled with Roast Beef and Horseradish

£3.50



Canapé Menu 3

Skewered Salmon with a Lemon Parsley Crust
Rare Roast Beef, Horseradish Watercress Fondant Potato
Piquillo Pepper Tortillas

£4.50

Canapé Menu 4

Galia Melon and Candied Peach with Ginger
Oriental Vegetable Spring Rolls
Thai Chicken Skewers with a Lime and Coriander dip

£5.00

The Vegetarian Menu

FOR YOUR SPECIAL OCCASION

Starters

Tian of Melon with Raspberry Dressing
£4.30



Salad of Buffalo Mozzarella and Tomato
with a Fine Herb Salad Basil Oil Dressing
£5.50



Roquefort Pear, Avocado and Rocket Salad
Rosemary and Thyme Oil
£6.10



Goats Cheese and Sun-dried Tomato Roulade
with Basil and Balsamic Dressing
£6.30



Salad of Asparagus, Feta Cheese and Black Olives
with a Basil and Red Onion Dressing
£5.50

Main Dishes

Roast Mediterranean Vegetable Tian
with Roast Tomato and Sage Sauce
£9.15



Open Lasagne of Wild Mushrooms and Spring Onions
and a Light Cheese Sauce
£9.75



Galette of Oven-roasted Plum Tomatoes with a
Char-grilled Courgette Red Onion Relish
£7.80



Pancake Timbale of Marinated Vegetables
with a Carrot and Coriander Sauce
£5.50



Wild Mushroom Risotto with Parmesan Cracknel
drizzled with White Truffle Oil
£10.50

The Finger Buffet Menus

FOR YOUR SPECIAL OCCASION

Menu 1

Mediterranean Vegetable Lattice
Thai Bites with Sweet Chilli Sauce
Selection of Finger Rolls
Selection of Wraps
Mini Muffins
Tea and Coffee

£7.00



Menu 2

Onion Bhajis with Cucumber & Mint Yoghurt
Assorted Mini Quiche
Selection of Sandwiches
Haggis Bites flavoured with Whisky
Skewered Fruits
Tea and Coffee

£7.75

Menu 3

Grilled Vegetable Kebab with Hummous
Cajun Chicken Wrap with Salsa
Smoked Salmon Citrus Mayonnaise Tartlet
Selection of Sandwiches
Mini Fruit Tartlets
Tea and Coffee

£9.50



Menu 4

Skewered Lemon & Ginger Marinated Chicken
Butterfly Prawns with Lemon Mayonnaise
Selection of Sandwiches
Vegetable Pakora
Cocktail Danish Pastries
Tea and Coffee

£10.00

The Fork Buffet Menus

FOR YOUR SPECIAL OCCASION

Menu 1

Chicken Liver Parfait with Plum Chutney
Mediterranean Vegetables à la Grecque served with Mixed Leaves



Beef Rogan Josh with Cardamom Rice
Wild Mushroom Risotto (v)
Selection of Seasonal Salads



French Apple Tart
Wild Berry Cheese Cake and Fruit Coulis



Tea and Coffee

£18.00



Menu 2

Fanned Melon with Fruit Compote and Fruit Coulis
Caesar Salad



Roast Salmon with Lemon and Coriander Butter
Vegetable Lasagne with Grilled Garlic and Pesto Focaccia (v)
Selection of Seasonal Salads & Potatoes



Dark Chocolate Truffle Cake
Fruit Salad



Tea and Coffee

£20.50

All prices include VAT.
Prices applicable until 31 August 2009.