



Menu Selector

3 Course menu

and

4 Course menu

Fair-Trade Tea & Coffee is included within the Menu.

Also Included

Crockery

Glassware

Table linen

Candelabra &

Serving staff

Based upon tables of 10 guests.

Should you require a higher staffing ratio a staffing supplement fee may be applicable.



Soups

Traditional Cock a Leekie Soup served with diced Prunes

~

Roasted Red Pepper Soup
garnished with cream and fresh basil

~

Tweed Kettle
Traditional hearty Salmon soup
Garnished with Kale and flaked Salmon

~

Minestrone Soup with Garlic and Mushroom Brochetta
Garnished with sautéed ham

~

Wild Mushroom Soup
with Parmesan crouton and Lemon Oil



Starters

Hot Smoked Duck Breast served with a
Rocket salad and a Hoi sin and Honey Sauce

~

Barquette of Salmon with
Sorrel and Lime sauce

~

Asparagus Spears wrapped in pancetta
Served with quails eggs and a light lemon dressing

~

Duo of Melon served with a Raspberry and Malibu Sauce

~

Smoked Salmon and Cream Cheese Roulade
on a bed of wild salad leaves drizzled in a light vinaigrette

~

Highland Game Terrine served with
Oatcakes and Sweet Red Onion Marmalade

~

Selection of locally produced and Smoked Fish
Served with Horseradish and a Honey and Sesame Vinaigrette

~

Trio of Haggis, Neaps and Tatties



Main Courses

Marinated Breast of Chicken chargrilled
Served with Lemon and Rosemary Garlic sauce

~

Supreme of Chicken stuffed with Haggis and
Served with a light whisky sauce

~

Breast of Chicken filled with wild Mushrooms
Wrapped in ham and served with
a Sun Dried Tomato and Asparagus sauce

~

Honey Roasted Leg of Orkney Lamb served with
An Orange sauce

~

Loin of Lamb with a Herb Crust
Served with Redcurrant and Whisky sauce

~

Medallions of Orkney Lamb

~

Mignon of Beef wrapped in Bacon with a Madeira sauce

~

Sirloin of Beef with Caramelised Shallots
finished with a Claret glaze

~

Supreme of Guinea Fowl stuffed with Wild Mushrooms
Served with a Truffle scented sauce

~

Roast Loin of Pork stuffed with Raisins and Sultanas
served with a Port Wine sauce

~

Poached Fillet of locally farmed Salmon
Served with an Elderflower scented Sauce



Vegetarian Dishes

Starters

Salad of Spicy leaves topped with a round of Goats cheese
drizzled with a Grain Mustard Vinaigrette

~

Toasted Hazel and Pine Nuts
served with Celery, Cherry Tomatoes and Salad leaves with a light creamy Lemon dressing

~

Roasted Red Pepper and Sun dried Tomato Tapenade tart

~

Salad of Asparagus, Cherry Tomatoes and French Beans
with shaved parmesan and a light vinaigrette

Main Courses

Carmargue Rice and Roast Vegetables
Served in a Poppadum

~

Courgette, Pine Nut and Goats Cheese Mille Feuille
Served with a spicy tomato sauce
Garnished with deep fried strips of Aubergine

~

Roasted Butternut Squash
with a Parmesan and Breadcrumb Crust and Crème Fraiche

~

Grilled Polenta with Wild Mushrooms
Sautéed in a cream and garlic sauce

~

Tortellini filled with Cheese
Served with Red Pesto sauce

~

Four Vegetable Lasagne
with Whole Grain Pasta



Desserts

Crème Brulee garnished with Seasonal Berries

~

Lemon Tarts topped with Cointreau scented cream

~

Dark Chocolate Mousse served in a White Chocolate Cup
With Fruits of the Forest Coulis

~

Cranachan

~

Fresh Fruit Salad

~

Seasonal Fresh Fruit Mini Pavlovas

~

Choose from our selection of Individual Bavarois
Amaretto, Strawberry, Mango, Passion Fruit, Double Chocolate
All garnished with Crème Anglaise and a complementary fruit coulis

~

Caramelised Oranges steeped in Cointreau,
served in a Brandy Snap basket
With Whipped Cream



Additional Items

The following items can be provided at an additional cost

Cheeseboards

Scottish Cheese Selection

Scottish Cheddar, Lanark Blue, Howgate Brie and a Mini Arran Truckle

Served with Traditional oatcakes.

£3.35 per person

~

European Cheese Selection

Cheddar, Port Salut, Stilton and Camembert

Served with crackers, crispy celery and luscious grapes

£3.20 per person

Sorbets

Lemon, Champagne, Green Tea and Cassis

Other flavours are available by special request

£2.45 per person extra

Petits Fours

£1.30 per person

Prices are quoted exclusive of VAT

T.D Nov 08