

Set Menus

Menu 1

Parisienne of Seasonal Melon

Macerated with Kirsch Liqueur

--oOo—

Watercress & Leek Cream Soup

Served with Herb Snippets

--oOo—

Cajun Chicken

Southern style and aromatic, served with Jalapeno Salsa

Served with Seasonal Vegetables and Potatoes

--oOo—

Tiramisu

Served with a Tia Maria Sauce

--oOo—

Fresh Filter Coffee & Mints

£ 26.50 per person

Menu 3

Quenelle of Arbroath Smokies

Red Pepper and Keta Caviar Dressing

--oOo—

Broccoli and Cheese Soup

With Pan Fried Croutons

--oOo—

Beaujolais Braised Shank of Border

Lamb

Syboe and Olive Oil Crushed Potatoes

Served with Seasonal Vegetables & Potatoes

--oOo—

Tartofo Classico

Chocolate Hazelnut Gelato with Zabaglione Centre

--oOo—

Fresh Filter Coffee & Whisky Fudge

£ 26.95 per person

Menu 2

Avocado Pear

Served with a fragrant Strawberry Vinaigrette

--oOo—

Tomato and Orange Soup

With Cream and Chives

--oOo—

Supreme of Grain Fed Chicken

Filled with Haggis, served with Wild Mushroom and veiled with a fragrant Mortlach Whisky Cream Sauce

Served with Seasonal Vegetables and Potatoes

--oOo—

Pineapple and Strawberry Pavlova

With Chocolate Orange Sauce

--oOo—

Fresh Filter Coffee & Mints

£ 27.50 per person

Menu 4

Hors d'Oeuvres

A collection of Mediterranean Style Delicacies

--oOo—

Cream of Green Pea Soup

Enhanced with fresh Mint

--oOo—

Supreme of Guinea Fowl "en cage"

Filled with delicate Shiitake Mushroom Mousse, encaged in golden Pastry, baked to perfection offered with a fine Madeira Wine Sauce

Served with Seasonal Vegetables & Potatoes

--oOo—

Gratin of Seasonal Berries

Topped with a delicate Drambuie Saboyan, served warm

--oOo—

Fresh Filter Coffee & Whisky Truffles

Set Menus

£ 27.95 per person

Menu 5

Tartlette of fresh Asparagus and Wild

Mushroom

Served with Tarragon and Shallot Cream

--oOo--

Bisque of West Coast Crayfish

Enhanced with Lemon Grass and Ginger

--oOo--

Pavé of Salmon

Encased in Puff Pastry with Prawn and Scallop

Mousse, baked to perfection and served with a

sumptuous Champagne Sauce

Served with Seasonal Vegetables and Potatoes

--oOo--

Fresh Strawberry Cheesecake

A scrumptious indulgence, not to be missed

--oOo--

Fresh Filter Coffee & Glayva Truffles

£ 23.95 per person

Menu 7

Warm Fillet of House Smoked Salmon

Capsicum, Courgette, Herb and Sancerre Cream Sauce

--oOo--

Cock a Leekie

Chicken, Leek and Prune Bree

--oOo--

Blackened Ribeye Steak

*Chargrilled and masked with a rich Burgundy Butter
Sauce*

Served with Seasonal Vegetables & Potatoes

--oOo--

Belgian Chocolate and Orange Truffle

Brandy Snap and Mango Water Ice

--oOo--

Fresh Filter Coffee & Petit Fours

£ 29.95 per person

Menu 6

Parfait of Chicken Livers

Served with toasted Brioche, Roast Pineapple and

Celeriac Remoulade

--oOo--

Cullen Skink

Classic Smoked Haddock Cream Soup

--oOo--

Medallions of Grampian Pork

Pan fried, veiled with a soft green Peppercorn and

Cognac Cream Sauce

Served with Seasonal Vegetables and Potatoes

--oOo--

Peppered Pineapple

Flamed with Crème de Cacao and topped with Vanilla

Bean Ice

--oOo--

Fresh Filter Coffee & Liqueur Cups

£ 27.95 per person

Menu 8

Seared Sea Bass Fillet Japonaise

Confit of Wok cooked Vegetables, Balsamic and Port

Reduction

--oOo--

Red Onion, Garlic and Herb Cream Soup

With Mozzarella Croutons

--oOo--

Roast Rack of Ayrshire Lamb

Fresh Mint, Leek and Mustard Crust, accompanied by

a succulent Honey Glaze

Served with Seasonal Vegetables & Potatoes

--oOo--

Cranachan

Whisky soaked toasted Oatmeal, blended with thick

Cream and Honey enhanced with Raspberries

--oOo--

Fresh Filter Coffee & Petit Fours

Set Menus

£ 32.95 per person

Menu 9

Smoked Supreme of Duck

Asparagus and Orange Saladette

--oOo—

Bisque of West Coast Crayfish

Enhanced with Lemon Grass and Ginger

--oOo—

Pôelé of Aberdeen Angus

Pot Roast Loin of Beef and veiled with a rich Port Wine Essence

Served with Seasonal Vegetable and Potatoes

--oOo—

Brandy Snap Basket

Filled with three speciality ices, topped with Berries and Chantilly Cream

--oOo—

Fresh Filter Coffee & Champagne Truffles

£ 34.95 per person

Menu 11

Ballotine of West Coast Seafoods

Avruga Caviar with Lemon Confit Dressing

--oOo—

Elixir of Fresh Asparagus

Shimmered with Golf Leaf

--oOo—

Highland Venison Loin

Topped with rich, Truffled Duxelle encased in Butter Pastry and served with a rich Redcurrant and Blueberry Sauce

Served with Seasonal Vegetables & Potatoes

--oOo—

Patissiers Plate

A collection of small favourite confections

--oOo—

Fresh Filter Coffee & Champagne Truffles

£ 45.00 per person

Menu 10

Roulade of Fresh Salmon and Sole

Served on a stimulating Raspberry and Dill Dressing

--oOo—

Butternut Squash Soup

--oOo—

Tournedos of Aberdeen Angus

Rosti Potato, Shallot and Wild Mushroom Compote with a Madeira Wine and Butter Jus

Served with Seasonal Vegetable and Potatoes

--oOo—

Crepes Suzette

Sweet Pancakes, Orange Liqueur Sauce and Vanilla Bean Ice

--oOo—

Fresh Filter Coffee & Champagne Truffles

£ 38.95 per person