



Menu A

Duo of melon filled with seasonal berries topped with a mango sorbet and wild berry coulis

Poached fillet of Scottish salmon on a bed of roasted vegetables, asparagus veloute

Apple pie served with vanilla ice cream

Filter coffee and mints

£25.00 per person

Menu B

Chef's homemade soup, accompanied with a crusty roll and butter

Oven baked corn fed chicken breast on a bed of garlic mash with a mushroom, white wine and cream sauce

Homemade tipsy trifle

Individually served in champagne flutes.

Filter coffee and mints

£25.00 per person



Menu C

Quenelles of haggis with a drambuie cream sauce

Pan fried fillet of sea bass set on a stack of fine French beans, finished with a garlic and vanilla cream

Cheesecake

Filter coffee and mints

£30.00 per person

Menu D

Tomato, basil and mozzarella stack with pesto dressing

Roast leg of lamb on a bed of boulangere potatoes, with a rosemary and garlic jus

Strawberry pavola

Filter coffee and mints

£30.00 per person



Menu E

Homemade chicken liver pate with seasonal leaves, drizzled in a white truffle oil

Breast of chicken stuffed with smoked salmon and prawns, dressed on a bed of baked potato mash and caviar cream veloute

Homemade sticky toffee pudding with vanilla ice-cream

Filter coffee and mints

£35.00 per person

Menu F

Champagne butternut squash soup with roasted pepper crème fraiche, accompanied by a crusty bread roll and butter

Roast rib of Aberdeen Angus beef, served with Yorkshire pudding and rich pan gravy

White chocolate and redcurrant tower

Filter Coffee and Mints

£35.00 per person



Menu G

Smoked duck with orange chilli plum sauce, set around a seasonal salad

Pan seared loin of line caught yellow fin tuna mounted on a roasted scallop potato with chilli dressing

Crème brulee

Filter coffee and mints

£40.00 per person

Menu H

Gravlax and king prawn marie rose

Beef Tornedos

Fillet of beef nestled on a crispy crouton, topped with pate and duxelle stuffing and smothered with a brandy cream

Chef's selection of fine cheese accompanied by savoury biscuit selection

Filter coffee and mints

£40.00 per person