



# **Banqueting & Private Dining Menu**

Our Dinner menu is priced for supplying the food and hire of chef(s). If you require waiting staff, linen tablecloths & napkins, crockery, cutlery & glasses we charge separately for this as we believe that each event should be able to choose what style they require. One of our advisors will only be too happy to help you choose which is right for you.

Menu's below are based on a minimum of 10 people however if you have less we can still offer these to you but a smaller option will be made available.

*All prices quoted are per person and subject to VAT at the current rate.*

## **Set Price Menu 1 - £19.95 per person**

### **Starters**

Chicken Liver Parfait with Onion Chutney and Oatcakes  
Caramelised Onion, Sun dried Tomato and Parmesan Tart with Red Wine Dressing  
Duck spring rolls with hoi sin sauce

### **Mains**

Seared Chicken breast with Honey, Mustard and Ginger\*  
Poached Salmon fillet on a Bed of Mediterranean Vegetables\*  
Loin of Scottish Pork with Spiced Red Cabbage\*  
Stuffed Peppers with Mixed Vegetables and Cheese

### **Desserts**

White Chocolate & Raspberry Crème Brulee  
Sticky Toffee Pudding with butterscotch sauce and fresh channel island cream  
Chocolate roulade with white chocolate mousse

## **Set Price Menu 2 - £24.95 per person**

### **Starters**

Cullen Skink served with crusty bread  
Chicken and Sun Blushed Tomato Terrine with Lime and Coriander Dressing  
Chicken Liver and Port Pate with Toasted Brioche and  
Cranberry Chutney

### **Mains**

Chicken stuffed with Herb & Garlic Cheese wrapped in Pancetta\*  
Beef Olives Stuffed with Haggis and Rosemary\*  
Pan Fried Scallops with black pudding  
Squash Stuffed with Leeks, Potato, Baby Sweetcorn and Rosemary\*

### **Desserts**

Chocolate and Raspberry Roulade Honeycomb Crunch  
Chocolate Profiteroles with Belgian chocolate sauce  
Classic Individual Banoffee Tart

## **Set Price Option 3 - £34.95 per person**

### **Starters**

Tiger Prawn, Fine Bean, Ginger and Lemon Salad with Soy Sauce Dressing  
Mango and Melon Salad with Sun Dried Tomatoes Dressing  
Oven Roasted Scottish Salmon wrapped in Parma Ham

### **Mains**

Fillet of Beef stuffed with Mushroom Pate with Spinach and Nutmeg Sauce\*  
Mediterranean vegetable gateau with spicy tomato coulis\*  
Poached Monkfish with Leeks and Vermouth\*  
Duck with Marmalade and Rosemary Sauce\*

### **Desserts**

Dark chocolate mousse with cherry syrup  
Coconut sorbet with mango tarte tatin and chilli caramel crisp  
Strawberry soufflé with strawberry sorbet and Welsh shortbread

## **Set Price Option 4 - £49.95 per person**

### **Starters**

Cream of celeriac soup with pan-fried curried scallops  
Asparagus, Goats Cheese and Caramelised Onion Tart with Sundried Tomato Dressing  
Strawberry, Melon and Crispy Parma Ham Salad with Rocket Dressing  
Marbled salmon terrine sweet onion chutney, basil oil and dill infused oatcakes

### **Mains**

Red snapper fillet marinated in tamarind rice wine and chopped limes, served in a consommé of soba noodles, shitake mushrooms, ginger, yellow peppers and spring onions\*  
Marinated venison fillet brushed with pommery mustard and porridge oats and peppery gravy\*  
Skewered fillets of monkfish, salmon and black tiger prawn served with marinated artichoke and chilled lemon grass sauce\*  
Scottish cushion of Lamb, cooked slowly with wild mushroom, wild garlic and red pepper babaganoush\*

### **Desserts**

Classic tart tatin with pistachio ice cream and caramel sauce  
White chocolate charlotte, candied peaches, cantaloupe melon and spearmint salsa  
Wickedly Rich Chocolate Mousse Cake Served with Mascarpone and Raspberry Coulis

### **To Finish**

Selection of the Finest Cheeses Scotland has to offer with hand rolled oatcakes & quince

\*All main courses are served with our selection of seasonal vegetables, potatoes and if applicable rice/pasta

If you require a bespoke menu we are only too happy to put this together for you, to do this please contact us