



Premier Banqueting Menu

Menu 1 - £41.50 per person

Starters

Roast red pepper soup, lime crème fraîche
Tian of seasonal melon, mango sorbet, mixed berries, garden mint syrup
Smoked ham hough and feta cheese terrine, balsamic vinaigrette, rocket salad
Chicken liver parfait, smoked oatcakes, bitter orange compote
Crab, chilli and coriander tartlet, mizuna, red onion salsa, guacamole

Mains

Oven-roasted breast of organic chicken, Gruyere and sun-dried tomato stuffing, crushed herb potatoes, broccoli, pesto cream
Supreme of guinea fowl stuffed with haggis, fondant potato, fine beans, Glayva café au lait
Thyme roasted fillet of pork, caramelised apple, celeriac mash, mange tout, cider and Dijon cream
Seared fillet of organic salmon, sautéed potatoes, braised fennel, lime and dill beurre blanc
Rosemary scented polenta, celeriac and carrot rosti with a roasted plum tomato and red onion ragout

Desserts

Fruit Pavlova, Chantilly cream, berry coulis
Vanilla pod pannacotta, roast plums, chocolate tuille
Dark chocolate tart, clotted cream
Iced coconut parfait, mango coulis, sablé biscuit
Strawberry and pistachio nut shortcake, Drambuie crème anglaise

Menu 2 -£49.50 per person

Starters

Roast fennel and cider soup, ciabatta croutons
East Neuk seafood terrine, dill crème fraîche
Roast garlic and coriander polenta, cherry tomato confit and Gruyère gateau, basil pesto, balsamic syrup
Duck liver, port and orange parfait, tomato chutney, toasted brioche
Chicken and pistachio nut terrine, caramelised carrot chutney

Mains

Supreme of corn fed chicken stuffed with black pudding, Boulangère potatoes, mange tout, caramelised apple, and Calvados cream
Roast rack of Fife lamb, fondant potato, seasonal greens, lavender and roast cherry tomato jus
Seared fillet of sea trout, celeriac Dauphinoise, seasonal greens, tarragon fondue
Honey, shallot and thyme glazed breast of guinea fowl, baked baby potatoes, roasted parsnips, and Madeira jus
Wild mushroom, asparagus and goat's cheese strudel, sweet potato and basil rosti, pesto cream

Desserts

Dark chocolate and Baileys iced parfait, poached pear
Orange and ginger cheesecake, passion fruit sauce
Caramelised lemon tart, glazed banana, Chantilly cream
Brandy snap basket filled with seasonal berries, mascarpone sherbet
Rhubarb iced parfait, ginger syrup

Menu 3 - £55.75 per person

Starters

Wild mushroom velouté with truffle oil
Venison consommé, game and thyme wontons
Roast red pepper and goat's cheese terrine, olive tapenade, basil oil
Parma ham, chicken and apricot ballotine, dressed leaves, Cumberland syrup
Malt whisky cured salmon, caper crème fraîche

Mains

Seared wild sea bass fillet, Lyonnais potatoes, fine beans, braised fennel, tarragon fondue
Suprême of guinea fowl, sage and shallot stuffing, strudel potato, flageolet bean fricassee, wild mushroom café au lait
Baked pine nut and basil crusted halibut, baked baby potatoes, mange tout, and Champagne butter sauce
Collop of Highland venison loin, rosemary fondant potato, sugar-snap peas, blueberry and beetroot jus
Caramelised beef tomato and mozzarella galette, rocket, basil pesto, balsamic syrup

Desserts

Dark chocolate Marquise, roast hazelnut cream, orange syrup
Brandy snap basket filled with seasonal fruit salad, mint crème anglaise
Orange crème brûlée, cinnamon sablé biscuit
Pineapple Tarte Tatin, coconut ice cream, mango coulis
White chocolate and raspberry iced parfait, raspberry syrup, and lemon shortbread

Menu 4 - £59.95 per person

Starters

Jerusalem artichoke velouté with pancetta oil
East Neuk lobster bisque of with seafood ravioli
Terrine of confit duck leg and fois gras, pear chutney, pancetta crisp and beetroot purée
Assortment of Inverawe smoked fish, grilled lime, herb salad, pickled cucumber ribbons, shallot and caper dressing
Seared king scallops and baby black pudding, citrus fennel salad, chilli and coriander syrup

Mains

Medium roast fillet of Buccleuch beef with roast root vegetables, Dauphinoise potatoes, Bordelaise sauce
Roast suprême of guinea fowl, chorizo and thyme stuffing, fondant potato, roast carrot and garlic purée, smoked paprika jus
Seared collop of Highland venison loin, Chateau potatoes, spiced red cabbage, juniper and sloe gin jus
Steamed paupiette of lemon sole with lobster and chive mousse, fennel scented mash, wilted spinach, lemon Hollandaise sauce
Charred aubergine, beef tomato and goat's cheese gateau, sweet potato rosti, sunflower seed and rosemary pesto, balsamic syrup dressing

Desserts

Dark Belgian chocolate tart with Chantilly cream and raspberry confit
Vanilla pod crème brûlée with berry compote and sablé biscuit
Iced raspberry Cranachan parfait with honey syrup
Caramelised banana and pecan shortcake with caramel ice cream
Passion fruit delice with strawberry sorbet