

Menu Selector - Sample

Appetisers

Chilled half Galia melon with a combination of exotic fruits soaked in Kirsch

Oak smoked Isle of Skye salmon with caper-berry salad,
brown bread and lime vinaigrette

Hot smoked salmon infused with The Macallan whisky
with tomato & cucumber salsa and balsamic & lemon reduction

Warm grilled goat's cheese centred on chilli, basil & walnut oil dressing

Selection of Scottish cured & smoked meats
accompanied with mixed leaf & beetroot salad & puy lentil vinaigrette

Asparagus, bacon & Dunsyre blue cheese salad with blue cheese dressing

Pan seared Scallops on endive leaf & julienne of crisp vegetables

Soups

Potato & leek with garden herbs

Traditional Scotch broth

Lentil & Rosemary

Chicken consommé with smoked julienne

Roasted vine tomato & sweet pepper

Intermediates or Main Courses

Roasted salmon fillet served with crayfish tails in a champagne sauce

Paupiettes of lemon sole centred with a sea trout and dill mousseline sided with a
watercress and butter sauce

Isle of Skye hot smoked salmon fillet
served with smoked salmon julienne and cream

Main Courses

Pan roasted fillet of Scottish beef centred on a horseradish mash laced with a light brandy and peppercorn sauce

Slow roasted leg of lamb
set on a burgundy and redcurrant reduction

Corn fed chicken fillet
centred on a woodland mushroom and chardonnay sauce

Roast haunch of Highland venison
in a rich red wine & woodland mushroom sauce

Aubergine, beef tomatoes and goat's cheese tower
finished with an olive & walnut salad

Desserts

Chilled traditional berry Pavlova served with ice cream and wild berry coulis

Warm oven-baked bread and butter pudding topped with a tangy Scottish marmalade served with thickened cream

Chilled Belgian chocolate, white chocolate and Baileys cheesecake
served with crisp tuille biscuits

Warm apple & cinnamon tart
served with crème anglaise

Cranachan in fresh raspberries & toasted pinhead oatmeal
Finished with whipped cream and malt whisky

Hot Buffet Sample Menu

Roast fillet of salmon infused with crayfish and lemon
Roast breast of chicken wrapped in Parma ham in a shitake mushroom sauce
Seafood linguine
Thai green curry – lamb or chicken
Slow-roasted lamb in a red wine and rosemary sauce
Prime fillet beef strips in a stroganoff sauce
Roasted aubergines, courgettes & sweet peppers layered in a tomato basil sauce

Served with

New potatoes
Mixed seasonal vegetables
Saffron infused basmati rice
Dressed leaves
Potato salad