

Design your own perfect 4 course menu by choosing one dish from each section

Starters

Marinated beetroot with goats cheese and ricotta mousse	£5.95
Trio of Scottish salmon terrine with celeriac remoulade and citrus emulsion	£6.25
Ripe seasonal melon with pine nut and cheese terrine, serrano ham and basil	£6.50
Chicken and pistachio terrine with spring onion and potato salad	£5.95
Smoked salmon with crumpets and crème fraiche and citrus aioli	£5.95
Tomato and smoked paprika bisque	£5.50
Tomato, mozzarella and basil salad with herb infused olive oil	£5.95

Soups

Cullen skink with Mull cheddar crumble	£5.50
Roasted parsnip and toasted hazelnut velouté	£5.50
Spiced lentil	£4.50
Leek and potato	£4.50
White onion and chilli	£4.50
Pea and ham	£4.50
Cream of yellow split pea	£4.50

Main Courses

Parma ham wrapped chicken tournedos with thyme and Madeira latte	£17.95
Roast loin of Scotch pork with cider and mustard jus	£18.95
Braised shoulder of Scottish lamb with haggis and port sauce	£19.95
Slow cooked shin of Angus beef with sherry and red wine sauce with rosemary	£18.95
Baked fillet of Loch Duart salmon, pea and herb beurre blanc	£19.95
Cod mornay	£21.95
Pan roasted fillet of Scotch beef with marrowbone and confit garlic crust and red wine jus	£28.95
Braised lamb with haggis, neeps and tatties, confit shallots and Madeira jus	£27.95
Confit Gressingham duck leg with creamed cabbage and cherry sauce	£22.95

Desserts

Trio of chocolate mousse	£5.95
Caramel cheesecake with mango coulis	£5.95
Chocolate and Grand Marnier tart with clotted cream	£5.95
Chantilly cream filled profiteroles with toffee sauce	£5.95
Pink grapefruit posset with crisp butter shortbread	£5.50
Chocolate and mint truffle tort with Chantilly cream	£5.95
Banana crème brûlée with seasonal fruits	£5.95
Sticky toffee pudding with vanilla ice cream	£6.25

Vegetarian Selector

Starters

Saladette of roasted vegetables with garlic croutons and Parmesan	£5.95
Bruschetta of wild Scottish mushrooms and tomatoes with wild rocket	£5.95
Tomato, mozzarella and basil salad with herb infused olive oil	£5.95
Tomato and red onion salad with Sakura cress and balsamic dressing	£5.95

Main Courses

Mushroom, leek and rocket fettuccini with white wine and Parmesan	£15.95
Azuki bean stew with aubergine and roasted onion, smoked paprika and soya	£16.95
Stew of Mediterranean vegetables with tomato and fresh basil	£16.50
Spiced lentil cakes with light curry cream, rocket and cherry tomato salad	£15.95
Goats cheese, leek and roasted red pepper tart with seasonal salad	£16.95
Risotto of roasted squash with Parmesan and truffle oil	£17.95

Children at the wedding

12 years and under £10.00, under 3's no charge. Alternatively, children may have the wedding menu at half price.

Please select one choice from each course

Knorr tomato soup served with crusty bread
Knorr carrot and coriander soup
Melon balls with grenadine syrup
Garlic bread with cheese

Sausage and mash
Cheese and tomato pizza served with salad or chips
Fish and chips
Pasta and tomato sauce

Orange Calippo
Strawberry Cornetto
Chocolate ice cream

Price includes 2 Fruit Shoot drinks

If you have any special requests please let us know and we can arrange for you to meet the Chef to discuss your options.