
SET MENU £42.50 per person

STARTER

SCOTTISH HOT SMOKED SALMON

Brioche Roll / Avocado / Red Pepper and Caper Salsa / Horseradish Cream / Caviar

MAIN

DUCK

Roast Breast of Duck / Confit Duck Bon Bon / Chorizo & Thyme Mash / Seasonal Greens / Plum Relish / Tarragon

DESSERT

PANNACOTTA

Coconut / Scottish Berries / Strawberry Sorbet

SET MENU £48 per person

STARTER

LOCH FYNE KING SCALLOP

Celeriac & Parmesan Puree / Crisp Bacon / Lemon & Caper Beurre Noisette

Side: Milk Bun / Salmon / Cress & Saffron Dill Mayo

MAIN

LAMB RACK 3 BONE

Mint Shank Bon Bon / Roast Sweet Potato Puree / Charred Greens / Heritage Honey Carrots / Thyme Jus

DESSERT

WHITE CHOCOLATE CHEESECAKE

Ginger Crumble / Strawberry Puree / Mango Sorbet / Honey comb

SET MENU £52 per person

STARTER

LOBSTER

Shaved Lobster / Tempura Oyster / Lemongrass Cream / Samphire

MAIN

SCOTTISH BEEF

28 day matured Striploin / Prosciutto Gratin / Greens / Wild Mushrooms & Red Wine Jus

DESSERT

Chocolate Pave / Choc Crumble / Milk Ice / Honey Comb

V = Vegetarian VG = Vegan | Gluten free menu available upon request.

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate these.

All prices are inclusive of VAT

PARTY / BAR NIGHTS £25 per person

Snack Food

Chicken Wings

Spring Rolls

Pulled Pork Sliders

Tacos

Cheese Boards

Street Food Night – Waves of Food £38 per person

Its Like Taps of the world served in waves of food in a relaxed casual format

Pork Ribs / Vietnamese Slaw

Fish and Chip cones

Lamb Bhuna Curry Pots & Naan

Tacos Station

Chicken Satays

Something Sweet

Doughnuts

Buffet £45 per person

Chicken Quarters honey and soy glazed

Fillet of Sea Trout

Greek Salad / Tomato & Mozzarella

Roast Root Veg / Whole Corns in the skins

Condiments

Breads

Dips / Hummus / Pesto

Ice Cream cart – 4 flavours

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EXTRAS PRICED FROM

CANAPES X 3
£7 per person

CHEESE BOARD
£8 Per Person

EVENING SNACK
£5 Per person

PALATE CLEANSER
£4.50 Person

Ask our team for further Details

SIDES

Triple-Cooked Cut Chips £4.00

Truffle & Parmesan Fries £4.25

Fries £3.50

Garden Salad £3.50

Arran Mustard Mash £4.00

Heritage Carrots £4.00

Seasonal Greens £4.00

Root Vegetables £4.00

DIETARY OPTIONS

Can Add to All Menus

Canapes

Vegetable Bons Bons and Chili jam (V)

Avocado , Toasted Corn & Edible Flowers Rye (Vegan)

Vegan Smoked Cheddar Croquets and Fig Chutney

Olive , Sundried Tomato Gristini Breads (Vegan)

Starter

Your choice of Soup & Home –made rolls or Mini Burger (V and Vegan)

Goats Cheese and Red Onion Compote Tart (V)

Grilled Ciabatta , Pickled Beet Slaw , Mushroom Pate & Plum Compote (V)

Green Bean and Artichoke Salad , Walnuts and Truffle Dressing (Vegan)

Three Beet Salad , Ricotta , Salad Mache & Panko Bread Crumbed Pe De Angloy Cheese (V)

Main

Potato & Fennel Galette, Wild Mushrooms , Seasonal Greens , Watercress Cream (V)

Vegetable Tajine , Cous Cous , Grilled Veg , Wild Rice , Harissa & Natural Yoghurt - (Can be served Vegan)

Vegetarian Lasagna , Rocket , Seasonal Greens (V)

Puff Pastry , Spinach , Tomato , Mushroom & Feta Tart , Watercress (V)

Dessert

Pineapple Carpaccio / Mango / Sorbet / Berries & Honey Comb (Vegan)

Soya Cheesecake / Crumble / Berries

Kids Food. Ages 3 – 9 recommended

Chicken Tenderloins , Chips, Greens and Gravy

Fish and Chips

Pizza and Chips

Pasta , Napoli Sauce & Parmesan

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