

# CELEBRATION MENU

£35 per person

## OPTIONAL UPGRADES

Selection of Canapes

Artisan bread rolls, homemade butter

Tea, Coffee & Tablet

## TO START

Butternut squash, coconut & coriander soup, bread roll

Scottish smoked salmon, horseradish cream, puffed capers, beetroot gel

Haggis, neeps & tatties parcel. Arran mustard jus, toasted oatmeal

Goats cheese & beetroot salad, honey mustard dressing

Chicken liver parfait, brioche, onion chutney, micro herbs

Honeydew melon, seasonal fruits

## TO FOLLOW

Seared duck breast, parsnip pureé, raspberry jus

Roast chicken breast, chantenay carrots, Serrano ham, chicken emulsion

Steamed sea bream papillote, Asian style cabbage, soya & ginger, torched lemon

Baby beef fillet, honey & thyme baby vegetables, parmesan & rocket salad  
(£5 supplement)

Celeriac steak, braised sweet red cabbage, peppers, hazelnut salsa verde, crispy parsnips

Steamed fillet of cod, sugar snap peas, mornay sauce

**Choose one preferred potato to accompany your mains:  
truffled mashed potatoes, dauphinoise potatoes, garlic & rosemary baby potatoes**

## TO FINISH

Selection of ice cream (vanilla, salted caramel, chocolate brownie)

Chocolate marbled cake, orange gel, berry coulis

Sticky toffee pudding, vanilla ice cream, toffee sauce

Apple & blueberry crumble, vanilla pouring cream

Scottish cheese selection, biscuit crackers  
(£2 supplement)

We recommend that you choose 1 item per course.

Should you decide on a menu with several choices a supplement may apply  
and we will require you to pre-order before the event

All dietary requirements will be catered for.

Our events team will be delighted to discuss your requirements and assist with your selection.

Room Hire may apply.

