

Please use our menus as a guide we would be happy to create a menu specially for your big day. We offer a pre event tasting of our food at our premises.

Sample menu 1

Starters

Roasted tomato and pepper soup with a pesto float Served with crusty bread

Chicken liver and smoked bacon pate served with Arran oatcakes and a spiced peach and plum chutney

Baked camembert and a tomato and chilli chutney

Mains

Roast chicken breast with a fondant potato seasonal greens and a tarragon gravy

Fillet of Scottish salmon baby potatoes, roasted fennel and a herb butter sauce

Mushroom and broad bean risotto topped with a rocket salad toasted pine nuts and pesto dressing

Desserts

Vanilla cheesecake and berry compote

Sticky toffee pudding
with vanilla custard

Sample menu 2

Starters

Smoked salmon and king prawn terrine with baby capers and a red pepper emulsion

Seared wood pigeon breast with beetroot, lambs leaf and toasted walnut salad

Wild mushrooms sauteed with garlic, chilli and lemon in a beurre blanc sauce served in a filo basket

Mains

Slow cooked beef in a red wine jus with truffled mash potato, honey and mustard root vegetables and tender stem broccoli

Roast hake fillet on crushed lemon potatoes with a white wine and mussel sauce

Beetroot and goats cheese tart tatin with candied walnuts and seasonal greens

Desserts

Chocolate torte with a mascarpone cream

Fresh Peach poached in vanilla syrup with ice cream and raspberry puree

Sample menu 3

Starters

Seared west coast scallops with blackpudding, pancetta crumb and parsnip puree

Grilled asparagus soft boiled duck egg served on toasted sourdough
with a bearnaise sauce

Crispy oriental pork belly with a Vietnamese rice noodle salad

Mains

Loin of venison with white bean mash, purple sprouting broccoli and a red wine jus

Spiced monkfish tail with cumin infused potato, roasted cauliflower and curried mussel
broth

Potato gnocchi with vegetable medley finished with white wine and cream topped with
pea shoots

desserts

White chocolate cardamom mousse with and orange and almond
tuile

A selection of handcrafted petitfour macarons