

PRIVATE EVENT MENU

STARTERS

ROASTED PLUM TOMATO SOUP

CARROT & GINGER SOUP

"EAST NEUK" SMOKED HADDOCK CHOWDER

CHICKEN & BABY VEGETABLE TERRINE

CHICKEN LIVER PARFAIT

CAESAR SALAD

SMOKED MACKEREL RILLETTES

DUO OF HOT & COLD SMOKED SALMON

PEAR, BLUE CHEESE & ROCKET SALAD

WARM WILD MUSHROOM FRICASSEE

TOMATO & MOZZARELLA BRUSCHETTA

MAIN COURSES

BRAISED SCOTCH BEEF



topped with Basil Crème Fraiche

with Fresh Coriander

with a hint of Saffron

wrapped in Smoked Bacon served with Micro Herbs & Pickle Salad

with a Red Onion Marmalade & Toasted Brioche

Char Grilled Chicken, Bacon, Garlic Croutons & Caesar Dressing

with Red Onion, Sweet Pepper & Coriander served with Micro Herbs & Horseradish Mayonnaise

with a Vine Tomato, Red Onion & Mango Salsa

with a Raspberry Balsamic Dressing (V)

with Garlic & Chive served on toasted Ciabatta (V)

with a Red Onion, Greek Olives & Basil Salad (V)

served with Fondant Potato, Sautéed Fine Beans & Smoked Bacon and Red Wine Sauce

CLASSIC SCOTCH BEEF WELLINGTON

served with Dauphinoise Potatoes and a Port Reduction

SLOW COOKED CONFIT OF LAMB

served with a Wholegrain Mash Potato, Chantenay Carrots and a Red Wine & Rosemary Sauce

ROASTED LOIN OF PORK

served with Caramelised Apples and a Cheddar & Leek Mash Potato

BALMORAL CHICKEN

stuffed with Haggis, wrapped in Bacon served with Chive Crushed Baby Potatoes & Whisky Cream

PAN FRIED CHICKEN SUPREME

served with Provençale Vegetables and a Lemon & Thyme Sauce

CONFIT OF DUCK LEG

served with Fondant Potato, Fine Beans and a Port & Cherry Sauce

PAN FRIED FILLET OF COD

served with Provençale Vegetables and a Champagne & Lemon Dressing

FILLET OF SALMON

cooked "en papillote" served with Chive Crushed Potatoes and a Smoked Haddock Veloute

RED ONION & GOATS CHEESE TART

served with Roasted Mediterranean Vegetables & a Balsamic Dressing (V)

MEDITERRANEAN VEGETABLES MOUSSAKA

served with Mixed Leaves & Flat Bread (V)

THAI GREEN VEGETABLE CURRY

cooked in Coconut Milk, with egg Noodles (V)

DESSERTS

BELGIAN CHOCOLATE TART

with Baileys Custard & Toasted Almonds

BAKED VANILLA CHEESECAKE

with Butterscotch Sauce & Crushed Amaretti Biscuits

CITRUS TART

with Berry Compote & Raspberry Coulis

CREAM FILLED PROFITEROLES

with Chocolate Sauce

RASPBERRY & CREAM

with Puff Pastry & Vanilla Pod Custard

SCOTTISH ETON MESS

with Meringue, Fresh Strawberries & Raspberry Coulis