

MENU 1

Prices start at £36 per person excl. drinks.

Roast options start from £40 per person excl. drinks

Based on a minimum of 12 people

Starters

Cullen skink and bread

Chicken liver paté, chutney, pickled beetroot served with bread or oat cakes.

Smoked salmon, soft boiled egg, hollandaise, shallots, lemon and chives
(£2pp supplement)

Garlic and lemon hummus, vegetable crudités and toasted pine nuts (V,Ve)

Mackerel rillettes, pickled cucumber, radish, watercress served with bread

Dressed crab, avocado, tomato and basil salad (£2pp supplement)

Buffalo mozzarella with Parma ham, grilled peaches (subject to availability), balsamic, olive oil and mint (£2pp supplement)

Mains

Steak and ale pie with seasonal vegetables

Smoked haddock & cheddar mornay, mashed potato, leeks, poached egg and parsley

Chicken rigatoni, creamy mushroom and bacon alfredo sauce

Monkfish, chickpeas, saffron, tomato stew, chorizo and coriander (£4pp supplement)

Haggis, neeps and tatties

Lamb curry, basmati rice and garlic flat bread

Spiced cauliflower, garlic tahini, pomegranate, mint and pickles (V,Ve)

Desserts

Chocolate & praline slice, muscovado cream

Strawberry and passionfruit pavlova, chantilly and mint

Sticky toffee pudding, vanilla ice cream

White chocolate panacotta, raspberries & mini doughnut

Caramelised banana, mango & passionfruit sorbet, toasted almonds (V,Ve)

Selection of cheese with oatcakes, grapes, quince and chutney (£4pp supplement)

Roasts

Served with all the trimmings and includes starter and dessert option as above

Roast Rump of Beef - £40 per person

Roast Chicken - £40 per person

Lamb - £40 per person

Roast Sirloin of beef - £45 per person

Roast Fillet of beef - £50 per person