

Sample Celebration Menu

(£29.95 per person)

Starters

Creamy Vegetable Soup served with Champagne Bread & Butter

Traditional Cullen Skink served with Cheesy Bread

Ham Hock and Parsley Terrine served with Piccalilli & Toast

Crispy Haggis Cake served with Curly Kale and Peppercorn Sauce

Goat's Cheese served with Marinated Cherry Tomato Crustini, Bitter Leaves and Basil Oil

Mains

West Highland Beef Bourgeon served with Creamy Mash and Seasonal Vegetables

Poached Scottish Salmon with Buttered New Potatoes, Asparagus and Fennel Vierge

Chicken Balmoral served with Carrot and Swede Mash, Greens & Peppercorn Sauce

Roast Loin of Pork with Apricot Stuffing, Potato Fondant, Seasonal Greens & Gravy

Leek and Isle of Mull Cheddar with New Potatoes and Salad

Desserts

Traditional Cloutie Dumpling served with Boozy Custard

Cranachan (Whipped Cream, Toasted Oatmeal, Raspberries & Whiskey)

Warm Chocolate Brownie, Fruit Coulis and Ice-cream

Prosecco Infused Seasonal Fruit topped with Mango Sorbet

Crème Brûlée with Shortbread