



HONOURS

SET DINNER MENUS

Menu A

Goats cheese and balsamic onion tart with a pesto dressing

Plum tomato, pepper and basil soup, served with a freshly baked roll and butter

Salmon fillet with a basil, lemon and sea salt crust, served with a sun blushed tomato sauce, served with a selection of seasonal vegetables and potatoes

Summer pudding served with seasonal berries and clotted cream

Organic, fair trade filtered coffee or tea

Menu B

Fanned honeydew melon in orange syrup with fresh raspberries

Cream of asparagus and leek soup, served with a freshly baked roll and butter

Scottish leg of lamb roasted with heather honey, served with a selection of seasonal vegetables and potatoes

Pears poached in mulled wine syrup, served with vanilla pod ice cream

Organic, fair trade filtered coffee or tea

Menu C

Arbroath smokie pate served with oatcakes

Roast courgette and fennel soup, served with a freshly baked roll and butter

Mustard roast rib of beef with Yorkshire pudding and red wine jus, served with a selection of seasonal vegetables and potatoes

Scottish raspberry cranachan torte

Organic, fair trade filtered coffee or tea

Menu D

Tender asparagus spears served with a tricolour vinigrette (seasonal)

Broccoli and camembert soup, served with freshly baked croutons

Supreme of chicken balmoral with clapshot and whisky cream sauce, served with a selection of seasonal vegetables and potatoes

Lemon and lime bavarois

Organic, fair trade filtered coffee or tea

Menu E

Gravalax of salmon and lobster mousse parcels served with a lemon and dill sauce

Butternut squash and sweet potato soup, served with a freshly baked roll and butter

Grilled duck breast served with a plum and red wine sauce, served with a selection of seasonal vegetables and potatoes

Crème brulee tart with chantilly cream

Organic, fair trade filtered coffee or tea

Bespoke Menu

Soup

All soups are served with a freshly baked roll and butter

Cream of red pepper, tomato and fresh basil

Wild mushroom and watercress

Cream of broccoli and gruyere cheese

Sun dried tomato and crème fraiche

Highland lentil and vegetable

Carrot, lime and butternut squash

Starters

Roasted Mediterranean vegetables on a bed of rocket with a balsamic dressing and freshly shaved parmesan

Cornfed chicken and duck terrine with a port and redcurrant marmalade served with mini rough oatcakes

Scottish smoked salmon and cream cheese scrolls served with a lime, chilli and olive oil dressing

Chargrilled king prawn skewers with a sweet and sour dressing, served with pak choi

Button mushroom, spinach and pine nut tart with red pesto dressing

Refreshing salad of melon, lychee and red grape with a passion fruit sorbet

Mains

Hot smoked salmon with prawns on a bed of lime and spring onion egg noodles

Breast of chicken with an oyster mushroom sauce served with sushi vegetables and fondant potatoe

Roast leg of lamb studded with rosemary and garlic, served with a sweet redcurrant jus, traditional roast potatoes and root vegetable mash

Breast of chicken, roasted and stuffed with chorizo and sun dried tomatoes, served with green beans and crushed sweet potato

Braised rump steak with a mushroom cream sauce on a bed of roast shallot and potato mash, served with chantenay carrots

Vegetarian

Baked portobello mushroom stuffed with spinach and dolcelatte cheese served with a potato and shallot rosti and vegetables

Shittake mushrooms, mange tout, spring onion and peppers served on a bed of lime and ginger flavoured soft vermicelli noodles

Baby vegetable stroganoff served in a filo basket topped with brie, served with our chef's selection of vegetables

Grilled Mediterranean vegetable stack served on a garlic and thyme crostini with a tomato and basil sauce, served with steamed baby vegetables and sautéed potatoes

Individual broccoli, leek and almond sauce tart, served with wilted spinach and curly kale, and roasted new potatoes

Desserts

Double chocolate mousse with coconut cream

Apple and caramel tart with crème anglaise

Brandy snap basket filled with fresh fruit and raspberry coulis

Chocolate torte with honeycomb ice cream

Bread and butter pudding served with chantilly cream

Scottish Dinner

Starters

Lothian creamed chicken, leek and potato soup

Scotch broth thickened with barley and lentils

Selkirk mushrooms in a cream and Drambuie sauce, served with saffron rice

Melon cocktail, served with Crabbie's green ginger wine

Mains

Traquair venison in red wine and herb sauce, covered with double cream and chopped parsley

Escalope of Scottish salmon, poached in white wine in a lemon, dill and cream sauce, served with a selection of seasonal vegetables and potatoes

Scottish beef wellington of Aberdeen Angus fillet steak in pastry, served with a selection of seasonal vegetables and potatoes

Scottish leg of lamb roasted with heather honey and rosemary, served with a selection of seasonal vegetables and potatoes

Desserts

Traditional cranachan of raspberries, malt whisky, heather honey and whipped double cream, topped with toasted oats

Balmoral shortcake with strawberries, Chantilly cream and shortbread

Organic, fair trade filtered coffee or tea and mini shortbread

Scottish Fayre

Scottish Buffet

Haggis, neeps and tatties

Stovies and oatcakes

Scottish Burns Supper

Cock-A-Leekie Soup

Chicken consommé garnished with leek, boiling fowl and soft prunes - served with a crusty roll and butter

Haggis, Neeps And Tatties

A wee dram of malt whisky

Traditional cranachan of raspberries, malt whisky, heather honey and whipped double cream, topped with toasted oats

Scottish oatcakes with a selection of three traditional Scottish cheeses and a tomato chutney

Organic, fair trade filtered coffee or tea and mini shortbread