



Three course served dinner or luncheons menus include the provision fine bone china, superior silver plated cutlery, elegant glassware, crisp white linen and uniformed attentive staff.

Starters

- Warm black pudding and goats cheese tower served on a bed of leaves with a mango concass
- Gateau of haggis, neeps and tatties with a whisky sauce
- Whisky cured salmon in a chilli and gazpacho dressing
- Duck leg confit with an apple and rocket salad, finished with a cider dressing
- Game pate served on a bed of leaves with caramelised onion and apricot chutney
- Parmesan tartlet with plum tomato and gorgonzola with a red onion and balsamic dressing (v)
- Pear, blue cheese and courgette tart on a bed of leaves with sweet red wine syrup (v)
- Warm asparagus and feta tart with a tomato and herb salad (v)
- Pea and mint fritter topped with smoked trout served with a mint and yoghurt mayonnaise
- Hot smoked salmon with a pearl barley and crab meat risotto, with a tomato salsa
- Antipasto platters - parma ham, salami, smoked trout, roasted vegetables, olives, hummus, parmesan shavings all served on a bed of leaves and basil
- Trio of Fish served on a bed of leaves with sweet dill and mustard dressing
(Arbroath smokie, smoked trout, oven roasted salmon with dill, mustard and honey glaze)
- Mediterranean roast vegetables tower served on a garlic crouton topped with parma ham with a balsamic syrup

Main Courses

- Seared chicken on a bed of roasted butternut, chorizo and pine nut served with ovenroasted baby potatoes and crisp seasonal vegetables
- Supreme of halibut with crushed potatoes with a ragout of char-grilled artichoke, spinach and wild mushroom, finished with hollandaise sauce
- Beef rump topped with haggis with roasted butternut, fondant potatoes and whisky & mustard jus
- Hoi sin duck breast served on a bed of Chinese vegetables with sliced pepperdew peppers and mustard mash with spring onions
- Roast supreme of chicken filled with haggis, served with a grain mustard mash and wedges of roasted parsnip and carrot
- Pan-fried sea bass served on a bed of creamed leeks with Vermouth and pepperdew, baby new potatoes and fine beans
- Roast breast of guinea fowl with a black pudding farce wrapped in streaky bacon, served with oyster mushrooms and butternut squash risotto
- Fillet of monkfish wrapped in parma ham served with basil coated baby new potatoes, crisp seasonal vegetables and pesto dressing
- Pan fried venison steak with caramelised onion and red wine sauce served on a bed of parsnip potato mash with crisp seasonal vegetables
- Poussin stuffed with sage served with crispy parma ham, oven roasted potatoes with garlic and seasonal vegetables
- Pan-fried fillet of Scottish beef, darphin potato with celeriac, tomato and spinach, finished with a tomato chutney
- Fillet of Scottish lamb with baked beetroot with balsamic vinegar and marjoram, served with dauphinoise potatoes
- Rump of lamb nicoise served with dauphinoise potatoes, green beans and wild mushrooms



Desserts

- Fresh fruit and elderflower terrine served with crème anglaise
- Classic tart tatin served with vanilla cream and topped with a chocolate lattice
- Raspberry meringue roulade topped with toasted flapjack with raspberry coulis
- Individual lemon meringue pie served with raspberry coulis and red fruits
- Lemon and ginger cheesecake served with a chocolate lattice and lemon syrup
- Profiteroles filled with Cointreau cream topped with bitter chocolate sauce and served with Cointreau orange segments
- Rum and raisin parfait with a tea syrup and a thyme tuille
- Traditional raspberry cranachan shortcake with a raspberry coulis
- Chocolate trellis with a blood orange mousse served with orange ice cream
- Baked chocolate torte with a raspberry & ginger compote
- Selection of Scottish or Continental cheeses with a quince jelly, grapes, celery, water biscuits and oatcakes

Beverage

Freshly brewed tea and filter coffee served with chocolate truffles

The above dishes are samples of what we can provide; we would be delighted to provide additional suggestions tailored to suit your requirements.

Clients are advised that products from our kitchens could contain nuts or nut related ingredients transferred from other products. We have been assured by all our suppliers there are no GM related products in any of the dishes we provide. As a company we are aware of the many allergies involved in the production of food for events, if you are at all unsure of the make up of any of our dishes please, do not hesitate to contact us.



...fine dining

Canapé Selector

Canapés are delicate bite size nibbles, which are served during the reception on various platters and decorated with fresh herbs, fruits or flowers. A choice of between 3– 6 canapé'8es per person is recommended for a 2-hour reception or a wedding reception

- Smoked salmon and camembert toasts
- Spinach roulade with sundried tomato, stilton and caramelised onion
- Roast vegetable tartlets with caramelised onions and pesto
- Smoked trout and horseradish tartlets
- Haggis filo parcels with mustard cream dip
- Mango sausages with hot mustard dip (other marinades available)
- Quails egg tartlets with lemon and dill mayonnaise
- Sausage, apple, garlic and cheese tarts
- Deep fried olives stuffed with goats cheese
- Thai fishcakes with sweet chilli sauce
- Crostini topped with pea butter and smoked trout (other toppings available)
- Artichoke and parmesan tarts topped with sundried tomatoes
- Mini Peking duck pancakes served with plum sauce
- Beetroot and potato rostis with smoked salmon, chives and sour cream
- Spicy beef and mango wontons
- Pear and roquefort blinis
- Garlic, pepper and citrus quail breast skewers
- Scallops wrapped in parma ham marinated in orange and basil
- Sweet pepperdew peppers stuffed with minted cous cous
- Herbed polenta with apricot duck and crispy spring onions
- Sweet chilli prawns wrapped in crisp mange tout

Sweet Canapés

- Mini brownie squares
- Mini lemon tarts
- Chocolate cups filled with fruit or chocolate mousse
- Chocolate mocha mousse tarts

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