



Starters:

Cornets of Prawns & Smoked Tay Salmon

Venison Terrine, Gooseberry Chutney & Oat-cakes

Woodfired Tiger Prawns in Garlic Olive Oil

Arboath Smokie with Apple Salad & Arran Mustard Dressing

Loch Fyne Oysters

Local Lobster Salad or Thermidor

Chicken Liver & Brandy Pate with Garlic Toast

Tower of Haggis, Neeps & Tatties

Crown of Melon filled with Fruit & Sorbet (V)

Warm Pigeon with Risotto & Sherry Vinaigrette

Mains:

Pan Fried Sea Bass with a Lemon Thyme & Vine Tomato Butter

Poached Tay Salmon on Wilted Spinach with Hollandaise Sauce

Local Lobster Thermidor

West Coast Scallops in a Chablis Cream Sauce

Fillet of Angus Beef on Mustard Mash with Pan Juices

Perthshire Lamb Loin on Creamed Cabbage with Rosemary Jus

Balmoral Venison, Rosti Potatoes Dressed with a Burgundy & Red Currant Jus

Pan Roast Supreme of Pheasant with MacSween Haggis & Port Jus

Corn Fed Chicken stuffed with Stornoway Black Pudding & Pink Peppercorn Sauce

Red Pepper & Wild Mushroom Lasagne (V)

Spinach & Mascarpone Filo Parcels with Sweet Chilli Sauce (V)

Asparagus Tips in Puff Pastry with Hollandaise Sauce (V)

Finger Buffet:

Asparagus Tips wrapped in Proscuitto

Teriyaki Chicken Brochette

Pheasant Satay with Peanut Sauce

Chicken Satay with Peanut Sauce

Devils on Horseback

Chinese Duck Samosas

Duck & Plum Sauce Spring Rolls

MacSween Haggis Balls

Mini Steak & Gravy Pies (Recommended)

Salmon Cream Cheese & Dill Roulade

Scotch Quail Eggs

Smoked Salmon & Caviar

Thai Fishcakes with Sweet Chilli Sauce

Duck & Plum Sauce Wraps

Assorted Wraps

Grilled Skewered Tiger Prawns & Dipping Sauce

Arbroath Smokie Tarts

Cajun Chicken Fillets

Chicken Pakoras

Mini Spinach & Feta Filo Parcels

Vegetable Satay (V)

MacSween Vegetarian Haggis Balls (V)

Roast Pepper & Monterey Jack Wraps (V)

Vegetable Pakoras (V)

Cold Buffet:

Cold Meat Platters

Poached Salmon

Dressed Salmon

Coleslaw (V)

Potato Salad (V)

Rice Salad (V)

Pasta Salad (V)

Crusty Bread

Dressed Mixed Salad (V)

Soups:

Roast Red Pepper Soup with Tortillas (V)

Wild Mushroom & Thyme (V)

Glamis Asparagus Veloute (V)

French Onion, Baked with a Puff Pastry Crown

Pea Pod & Bayonne Ham

Sweets:

Hot Belgian Chocolate Fondant & Orkney Ice Cream

Passion Fruit Cheesecake

Cranachan of Local Raspberries, Malt Whisky & Heather Honey

Hot Waffles, Vanilla Ice Cream & Maple Syrup

Crème Brule & Hand Made Shortbread

Mango & Passion Fruit Teardrop

Raspberry & White Chocolate Bavaois

Pear Butterscotch in a Brandy Basket

Profiteroles with Chantilly Cream & Chocolate Sauce

A Selection of Cheese & Hand Made Oatcakes (over 50 available cheeses)

Hot Buffet:

Chilli Con Carne

MacSween Haggis, Neeps & Tatties

Chicken Curry

Peppered Strips of Beef

Chicken & Mushrooms in White Wine Sauce

Stovies & Oatcakes

Chilli (V)

Vegetarian MacSween Haggis, Neeps & Tatties (V)

Vegetable Curry (V)

Vegetarian Stovies & Oatcakes (V)

Served with Vegetables/Potatoes/Rice

Mini Desserts:

Fresh Mini Pavlovas

Brandy Scrolls with Cranachan

Chocolate Eclairs

Exotic Fruit Platters (seasonal)

Mini Cheesecakes

Mini Chocolate Brownies

Mini Assorted Muffins

Cheese Selection & Oatcakes