



LUNCH MENU

CANAPÉS

Cold

Game pate on toasted brioche rounds

Ginger, lime and chilli spiced prawns served in Chinese spoons

Asian crab salad croustades

Smoked salmon bilinis with dill and creme fraiche

Oak roasted salmon and quails egg tartlets with hollandaise

Rare roasted beef on toasted croute with salsa verde

Little bamboo skewers of buffalo mozzarella, peach, mint and prosciutto

Quails eggs with paprika and celery salt (v)

Melon, feta and mint skewers (v)

Mini bruschetta with mixed roasted peppers and basil (v)

Mini cheese sables topped with Hillhouse tomato chutney (v)

Mozzarella, guacamole and greek basil bruschetta (v)

Mini Mediterranean scones topped with crumbled goats cheese and sunblushed tomato (v)

Hot

Mini Thai crab cakes with chilli and coriander dip

Pan fried scallops with Stornaway black pudding and sweet chilli dipping sauce

Parmesan crusted haddock goujons with a caper aioli

Mini haggis ball with whiskey dipping sauce

Duck spring roll with dipping sauce

Mini rare roasted beef Yorkshire puddings

Cajun chicken fillos with guacamole and sour cream

Mini honey and sesame cocktail sausages or honey and wholegrain mustard

Butternut, parmesan and sage fritters with a caramelised onion and creme fraiche topping (v)

Mini vegetarian spring rolls spring rolls with sweet chilli and coriander dipping sauce

Mini camembert and sweet chilli tartlets (v)

Asparagus soldiers with hollandaise (v)



STARTERS

(All of our starters are served with a selection of freshly baked bread)

Petis pois and garden mint soup

With freshly baked bread

Sweet potato and chorizo soup

With creme fraiche and freshly toasted croutons

Smoked Mackerel Pâté

With min melba toast triangles

Smoked Trout and Horseradish Terrine

Salad leaves and Melba Toasts

Traditional Scottish haggis, neeps and tatties

Foaming Whiskey and chive sauce

Prawn and Avocado Cocktail

Shredded baby gem lettuce and dressing

Oak Roasted Scottish Salmon

Mango and avocado salsa and micro herb leaves

Smoked Scottish Salmon

Lemon scented celeriac remoulade and micro herbs

Tomato, basil and mozzarella (v)

Simply sliced with olive oil and balsamic

Pear, Melon and Avocado Salad (v)

Rocket leaves and Balsamic dressing

MAIN COURSES

Traditional Roast Chicken with Lemon and Thyme

With roast potatoes, seasonal vegetables, lemon scented bread sauce and gravy

Traditional Roast Fore Rib of Beef

With dauphinoise potatoes, individual Yorkshire puddings, steamed greens and a red wine jus. Served with horseradish cream and assorted mustards
(£3.50 supplement per person)

Rosemary and Garlic Roasted Leg of Ayrshire Lamb

With minted new potatoes and roasted root vegetables. Served with a redcurrant balsamic jus

Poached Scottish Salmon

With watercress sauce, parsley buttered charlotte potatoes and crunchy green leaves

Hot Smoked Salmon and spinach roulade, served cold

With horseradish creme and mixed salad leaves

Prosciutto wrapped Monkfish

With rosemary, sautéed spinach and lemon scented mashed potato

Spinach, feat & Mascarpone Tart (v)

With vine ripened tomato salad and mixed garden leaves

Leek and Gruyere Tart (v)

With cous cous roasted vegetable salad and Harissa dressing on the side



DESSERTS

Lemon Posset

With mint and amoretto crumbs

Homemade chocolate brownies

With strawberries and cream

Apple and Blackberry Crumble

With cream, vanilla custard or ice cream

Individual Queen of Puddings

Traditional hot British pudding with raspberry and topped meringue

Lemon Meringue Pie

With mint and coulis

Sticky Toffee Pudding

With extra toffee sauce, cream or ice cream

Mini Bitter Chocolate Pot

With strawberries and vanilla creme

CHEESEBOARD

A Selection of Scottish & Continental Cheeses

With biscuits, fresh fruit and homemade chutney



LUNCH MENU TARIFF

Please note these prices are for a set menu, where each guest will have the same menu with the exception of guests with special dietary requirements

All prices are INCLUSIVE of:

- Value Added Tax at a rate of 20%
- A personal member of waiting staff for each table to ensure that your guests receive the highest level of service
- Extremely friendly bar staff to ensure your guest's glasses are always attended
- Handpicked chefs and sous chefs from across Scotland who share our passion for excellent food
- The freshest and highest quality ingredients from across Scotland and Ayrshire. We aim to source our ingredients from award winning suppliers where possible
- Freshly made Fair trade tea and coffee served with homemade tablet and bitter chocolate mints
- Please note we DO NOT charge corkage

All prices are EXCLUSIVE of:

- Supplements (Please refer to menu)

Canapés

A selection of 5 different canapés (*8 to 10 canapés per person*) **£7.50 per person**

1 Course Menu **£32.50 per person**

2 Course Menu **£37.50 per person**

3 Course Menu **£41.00 per person**

Cheeseboard **£4.50 per person**

