

## EVENT MENU £30 PER PERSON

### STARTERS

BUTTERNUT SQUASH & COCONUT SOUP

BREADED GOATS CHEESE  
apple chutney (*vegan option available*)

HAGGIS, NEEPS & TATTIES  
Arran mustard sauce, toasted oatmeal

SMOKED SALMON  
horseradish cream, puffed capers

CHICKEN LIVER PARFAIT  
caramelised onions, toasted brioche

HAM HOCK TERRINE  
apricot gel, micro herbs

### MAIN COURSES

SEARED DUCK BREAST  
parsnip, raspberry jus

SHIN OF BEEF  
pearl onion, bacon jus

ROAST CHICKEN BREAST  
carrot purée, spinach

LAMB RUMP  
garden peas, parsnip, mint jus

GRILLED SEA BREAM  
pear & broad bean salad, Asian dressing

SCOTCH BEEF MEDALLIONS (*£5 supplement*)  
beef croquette, thyme carrots, wild mushroom & peppercorn sauce

MUSHROOM TORTELLINI  
spinach, garden peas

SWEET POTATO & BABY SPINACH CURRY  
mini poppadoms, pomegranate

*Choose your preferred potatoes to accompany your mains:  
buttered mashed potatoes, dauphinoise potatoes  
fondant potatoes, baby new potatoes*

### DESSERTS

CHOCOLATE MOUSSE  
ginger snap crumb

STRAWBERRY PANNA COTTA  
meringue, Prosecco gel

STICKY TOFFEE PUDDING  
vanilla ice cream, toffee sauce

CITRUS CHEESECAKE  
fruit coulis

APPLE & BERRY CRUMBLE  
vanilla ice cream

CHEESE & BISCUITS (*£2.50 supplement*)

*We recommend that you choose 1 item per course. Should you decide on a menu with several choices a supplement may apply and we will require you to pre-order before the event.*

*All dietary requirements will be catered for.*

*Our events team will be delighted to discuss your requirements and assist with your selection.*



*SF*

FIND US ON:   

MENU PRICE IS INCLUSIVE OF VAT. THIS MENU IS SUBJECT TO CHANGE.