

# BANQUETING MENU

Please select one starter, one main course and one dessert for your entire party to create your set menu, any dietary requirements will of course be catered for over and above this set menu. If you would prefer a choice menu, please speak with your Event Planner for further information.

## STARTERS

Chicken and Haggis Terrine, Swede Purée, Straw Potato, Whisky and Peppercorn Emulsion  
Rannoch Smoked Venison, Celeriac Remoulade and Apple-Miso Purée  
Gin Cured Salmon, Citrus Crème Fraiche, Pickled Cucumber, Caviar, Herbs  
Cullen Skink, Smoked Haddock, Potato Foam, Crispy Leeks, Charred Leek Oil  
Mushroom Parfait, Pickled Shiitake, Herb Salad, Toasted Focaccia (V)  
Beetroot and Whipped Vegan Feta Salad with Pickled Beetroot and Candied Pecans (VG)  
Confit Duck Leg Croquette, Cornichons, Walnut Ketchup, Cauliflower Puree (£5pp supplement)  
Scottish Crab, Peanut and Coriander Satay, Pickled Fennel and Apple (£8pp supplement)

## MAINS

Lemon Thyme Roasted Chicken Supreme, Potato Fondant, Seasonal Vegetables, Chicken Jus  
12-hour Braised Beef Short Rib, Confit Potato, Beef Fat Carrots, Onion, Kale, Red Wine Jus  
Herb Crusted Hake, Crushed Potato, White Wine and Dill Velouté, Samphire  
Scottish Salmon Fillet, Shellfish Bisque Sauce, Potato Fondant, Braised Fennel  
Truffled Potato Gnocchi with Tomato and Courgette Ragù, Pumpkin Seed and Vegan Parmesan (VG)  
Cauliflower Steak with Smoked Cheddar Tortellini, Almond Cream and Herb Oil (V)  
Scottish Venison Loin, Pickled and Smoked Beetroot, Confit Potato (£10pp supplement)  
Fillet of Beef Wellington, Creamed Potato, Celeriac, Braised White Onion (£20pp supplement)  
Halibut, Charred Leek, Potato, Champagne and Caviar Sauce (£15pp supplement)

## DESSERTS

Dark Chocolate Delice, Salted Caramel, Feuilletine Crumb, Honeycomb  
Apple and Pear Crumble Tart, Vanilla Clotted Cream Ice Cream  
Limoncello Iced Parfait, Torched Meringue, Almond Crumble  
Roasted Pineapple Compote, Mango Sorbet, Coconut Mouse, Coconut Crumb (VG)  
Apple Tart Tatin, Miso Caramel, Vegan Vanilla Ice Cream (VG)  
Caramel Choux Bun, Hazelnut Crème, Praline Ice Cream  
Warm Chocolate Fondant, Tonka Bean Ice Cream (£5pp supplement)  
Warm Pistachio Sponge, Lemon Curd, Candied Pistachio Swiss Meringue (£5pp supplement)

Tea & Coffee served with Petit Fours

VG = Vegan V = Vegetarian

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.