



Sample Menu

£35.00 per person

For under 40 guests 2 choices per course

For over 40 guests 1 choice per course

Smoked Salmon

*Canon of beetroot cured Scottish salmon, served with à la grecque vegetables,
and a pommery and raspberry mustard*

Pastrami Leek and Boursin Cheese Crepe

with mixed leaves and a mild mustard and parsley cream sauce

Vegetarian Options available on request

Ardgay Venison Topside

*Served with a roasted slice of pressed potato cake laced with bacon and onions,
carrot puree spiced with cardamom all garnished with sundried cranberry and
venison jus*

Rump of Lamb

*served with bubble and squeak cake with savoy cabbage and potatoes,
sautéed broad beans and a natural lamb jus scented with gooseberries*

Sea Bass Filets

*served with Bouailliabaise style broth, saffron potatoes
and garnished with aoli*

Vegetarian Options available on request

Sticky Toffee Pudding

with vanilla ice cream

Individual Raspberry Pavlova

with wildberry compote

Coffee served with shortbread and tablet

