



Sample Menu

£47.50 per person

For under 40 guests 2 choices per course

For over 40 guests 1 choice per course

Coul House Salad

Poached pear served chilled with pickled beetroot, South Lanarkshire Dunsyre Blue and Highland Goats Cheese with roasted pecans, mixed salad greens and a trio of dressings citrus, beetroot and balsamic

Carpaccio of Cured Venison

with chunky aubergine caviar, Worchester sour cream dressing, shavings of Mull cheddar, and balsamic reduction

Vegetarian Options available on request

Pan Roasted Filet of Halibut

Served with a warm salad of crushed new potatoes, cherry tomatoes, basil, capers and black olives garnished with a smoked haddock and lemon sauce and wild rocket pesto

Traditional Roast Sirloin of Beef

Served with roast potatoes, Yorkshire puddings, panache of vegetables and red wine jus

Vegetarian Options available on request

Chocolate and Espresso Brownie

with gingerbread ice cream

Tangy Lemon Cake

with chocolate sauce

Coffee served with shortbread and tablet