



This is not a definitive list, it is meant to inspire should you have any other ideas please don't hesitate to ask!!!!

### *Soups 5 x*

Sweetcorn and caramelised onion soup  
drizzled with curry butter

Brown crab, tomato and fennel bisque  
garnished with sunflower and pumpkin seed croutons

Garden pea and smoked ham hock soup garnished with minted crème fraiche

Vine ripe tomato, and red pepper soup with butter beans and puy lentils

Royal Game Soup  
Garnished with julienne of celeriac and smoked pheasant

### *Apps 5 x*

Baked Lamb Stovie Bridie  
Garnished with smoked cheddar and chive sauce

Smoked haddock and scallion veloute spring roll  
served with a crispy kale seaweed and lemon chili dipping sauce

Pan seared mild spiced west coast crab cakes, with grapefruit, fennel and cashew  
salad garnished with sweet and sour carrot dressing

Haggis, Neeps and Tattie Bridie  
Garnished with a creamy mustard and onion sauce

Peppered Skirt of Prime Scottish Beef  
Served warm with potato salad, rhubarb puree and a minted split pea dressing

### *Mains 5 x*

Roasted Loin of Pork  
Served with pecan and apricot stuffing, mashed potatoes laced  
with roasted spring onion puree, red cabbage and natural jus

Game Bird Stew  
Cooked in a rich blackcurrant and game jus with wild mushrooms and root vegetables crowned with a crispy puff  
pastry lid served with mashed potatoes

Lamb Shank Glazed with Ginger Beer  
Served off the bone with mashed potatoes laced with Boursin cheese and chives,  
minted pear, sautéed choucroute and roast lamb jus

Blackened Spiced Chicken Breast  
Served with spirals of carrot and courgette sautéed with citrus vinaigrette  
topped with red pepper, tomato and basil ratatouille and garlic aioli

Pan Roasted Venison Topside  
Served with pan seared rabbit ballontine, pressed potato cake  
laced with smoked bacon and onions, carrot and cardamom purée and a rich port wine jus

## *Desserts 5 x*

Chocolate and raspberry ganache

Rich chocolate mousse topped with chocolate fondant with a layer of raspberry soaked genoise sponge as the base served with raspberry coulis

Jaffa Cake

Garnished with a hazelnut cream cheese quenelle and hibiscus syrup

Iced parfait of whisky and oatmeal

Laced with sultanas, raisins and honey  
served with macerated plums in rosehip syrup

Caramelized apple and frangipane tart

Served warm with caraway ice cream and cider jelly

Selkirk bannock bread and butter pudding  
with vanilla ice cream