

tartan
heart
events

Set Menu 1

starter

Confit of Scottish Salmon

- lime, chilli, coriander & crème fraiche -

Leek, Smoked Bacon and Brie Tart

- beetroot shoots, cherry tomatoes & cucumber -

main

Grilled Sea Bass and Caper Berry Salad

- rosemary fondant & basil pesto dressing -

Pan Fried Loin of Highland Venison

- Stornoway black pudding, buttered cabbage & juniper jus -

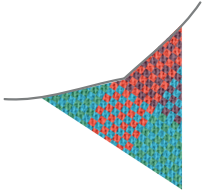
dessert

Warm Chocolate Brownie

- vanilla ice cream & Talisker raspberries -

Raspberry and Drambuie Trifle

30-70 PERSONS



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Set Menu 2

starter

Salad of Spicy Chorizo and Hickory Smoked Chicken
- with sunblush tomato & balsamic honey -

Pan-Fried King Scallops and Crispy Pork Belly
- with a sage, onion & brandy cream -

main

Grilled Monkfish and Garden Asparagus
- with mussels, shallots & pancetta butter sauce -

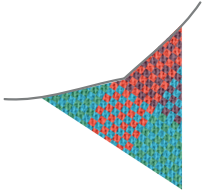
Caramelised Barbary Duck Breast
*- with sweet red cabbage, marquise potato
& peppercorn cream -*

dessert

Iced Cranachan Parfait
- with white chocolate & lemon cookies -

Rhubarb and Strawberry Cheesecake

40-70 PERSONS



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Set Menu 3

Chef's Special Amuse-bouche

starter

Confit of Scottish Salmon

- *with lime, chilli, coriander & crème fraiche* -

main

Seared loin of Highland Venison

- *celeriac mash, black pudding,
buttered cabbage & juniper jus* -

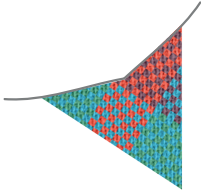
dessert

Warm Chocolate Fudge Brownie

- *vanilla ice cream & Talisker raspberries* -

Local Achmore Cheese Plate

20-50 PERSONS



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Set Menu 4

Chef's Special Amuse-bouche

starter

Smoked Duck and Stornoway Black Pudding
- with poached kumquats, roquefort & endive -

main

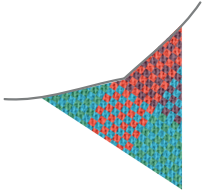
Grilled West Coast Turbot
*- dauphinoise potatoes, sautéed greens &
tomato butter sauce -*

dessert

Iced Cranachan Parfait
- white chocolate & lemon cookies -

Local Achmore Cheese Plate

20-50 PERSONS



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Set Menu 5

Chef's Special Amuse-bouche

starter

Pan fried King Scallops

- *with crispy confit pork belly, sage & onion gravy* -

main

Tournedos of Aberdeen Angus Beef Fillet

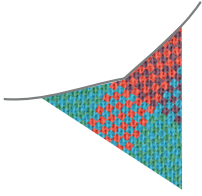
- *haggis stovies, chanterelle & port wine jus* -

dessert

Raspberry and Drambuie Trifle

Local Achmore Cheese Plate

20-50 PERSONS



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Set Menu 6

starter

Smoked Haddock, Leek and Potato Tart
- with a rocket salad & honey mustard -

Ham Hough Terrine, Pineapple Chutney
- with toasted tomato & basil bruschetta-

main

Roast Cod Fillet and Pan-fried Chorizo
- with sautéed wild mushroom, parsley cream sauce -

Slow Braised Lamb Shank and Spiced Turnip
- with bubble and squeak & a rosemary jus -

dessert

Baileys and Malteser Cheesecake
- with a dark chocolate syrup -

Strawberry and Honey Mille Filles

30-70 PERSONS