

### Banqueting Menu Selector

Your package includes a minimum 3 course dinner with coffee. Please select a dish for each course of your meal. If you wish to choose more than one dish per course to give your guests a choice, select the higher costing dish, to calculate the cost of the menu. Please note a maximum of 2 dishes plus a vegetarian option can be selected per course

#### 3 course menu

1 starter or soup, 1 main course and 1 dessert	£23.00
1 starter, 2 main courses and 1 dessert	£25.00
1 starter 1 soup, 2 main courses and 2 desserts	£27.00

#### 4 course menu

1 starter, 1 soup, 1 main course and 1 dessert	£29.00
2 starters, 1 soup, 2 main courses and 2 desserts	£33.00

#### Soups

Roast plum tomato and sweet pepper  
 Scotch broth  
 Carrot and coriander  
 Honey root vegetable  
 Leek, potato and spinach  
 Lentil and smoked bacon  
 Cullen skink

#### Starters

Chilled galia melon, peppered strawberries, mango coulis  
 Baked goats, cheese, garlic crostini, sun blushed tomato relish  
 Prawn cocktail, buttered malted bloomer  
 Shetland salmon gravadlax, beetroot tapenade, micro herb salad  
 Chicken liver parfait, Arran oatcakes, onion marmalade  
 Parma ham, baby mozzarella, roasted peppers, rocket  
 Cod and crab fishcake, caper mayonnaise

#### Main Courses

Grilled Shetland salmon fillet, fondant potato, lime and chive sauce  
 White wine poached cod fillet, scallion mash, herb cream  
 Chicken breast, garlic mash, tarragon sauce  
 Haggis stuffed chicken breast, Arran mustard sauce  
 Chicken, stuffed with Boursin and leek, Champagne sauce  
 Slow roasted shoulder of Highland lamb, rosemary gravy  
 Braised topside of Aberdeenshire beef, peppercorn sauce  
 Aberdeenshire beef steak and ale pie, buttery mash

Chef's selection of vegetables and potatoes

**Vegetarian Main Courses**

Pea and mint risotto, rocket and parmesan salad

Four cheese tortellini

Butternut squash, sweet pepper and spinach korma, steamed wild rice

Noodle rosti, bok choy, shiitake mushrooms, chilli soy dressing

**Desserts**

Pear and sultana crumble tart, vanilla ice cream

Glazed lemon tart, berry compote, raspberry sauce

Strawberry meringue pavlova, strawberry sorbet

Baked vanilla cheesecake, blackcurrant sauce

Chocolate truffle torte, Grand Marnier sauce

Fresh apple tart, clotted cream, cinnamon syrup

Vanilla pannacotta, forest berry compote

**Coffee**

Mints

Shortbread

Tablet

**Prices are inclusive of VAT at standard rate**  
**Before ordering any food or drink items, Guests are respectfully requested to advise our staff if they have a Food Allergy or Intolerance**