



Canapé Selection

**Canapés may accompany your drinks selection prior to dinner.
We recommend a combination of hot and cold
Canapés. Please choose from the following selection:**

Dunkeld smoked salmon blini & horseradish cream
Goat's cheese & onion jam tartlet
Haggis bon bon
Chicken liver mousse with date chutney
Scotch quail egg
Warm pigs in blankets
Smoked chicken & mango tart
Mini beef burger with blue cheese dressing
Vegetable spring rolls
Smoked haddock & lemon fishcake
Confit cherry tomato & pesto tartlet
Mini chicken Caesar salad wraps

Choice of three canapés - £4.00 per person

Choice of four canapés - £5.20 per person

Choice of five canapés - £6.40 per person

Function Selector Menus

Please select a dish for each course of your menu, if you choose more than one dish per course for guest choice, then we will require a pre-order from your guests. You may choose up to 3 dishes per course for your function.





Starters

Chicken liver parfait with Melba toast & red onion jam	£6.50
Salmon & potato fish cake, lemon mayonnaise	£6.50
Trio of carved melon with orange sorbet	£6.00
Goat's cheese & red onion tart, salt baked beetroot salad	£6.25
Blue cheese soufflé, apple puree & candied walnuts	£6.25
Ham hock terrine with poached pineapple, warm gingerbread	£6.50
Parklands prawn cocktail with avocado & lemon mayonnaise	£7.50
Smoked haddock risotto, poached egg, garlic aioli	£6.50
Scottish smoked salmon, beetroot & horseradish cream	£9.00
Home smoked duck breast with sesame dressing & pak choi slaw	£7.00
Warm pigeon salad with onion jam & smoked bacon	£6.95
Hand dived scallops, chilli caramel, rocket salad & lemon crème fraiche	£10.00

Soups

Leek & potato	£5.00
Roasted red pepper & tomato	£5.25
Celeriac & spiced apple	£5.25
Cream of mushroom & tarragon	£5.25
Butternut squash with sage cream	£5.25
Pea & mint	£5.25
Curried parsnip & honey	£5.25
Red lentil & bacon	£5.25
Courgette with lemon & mint	£5.25
Cauliflower & parmesan	£5.25





Mains

Sea bass with crushed potatoes, glazed leeks, lemon & chive butter sauce	£16.95
Roast pork belly with savoy cabbage, rosemary potatoes, grain mustard sauce	£16.95
Angus chicken breast with haggis, neeps and tatties, whisky sauce	£16.95
Roast sirloin of beef with Yorkshire pudding & root vegetables, red wine sauce	£19.50
Herb crusted cod fillet with chorizo & mussel fricassee, fondant potatoes	£18.50
Braised Scottish beef & mushroom pie, creamy mash potato, seasonal veg	£16.50
Scottish beef fillet with Dauphinoise potato & butter spinach, red wine sauce	£28.50
Honey roast duck breast with spiced red cabbage & fondant potato, 5 spice sauce	£19.50
Scottish lamb rump with Peperonata & crispy kale, garlic aioli	£19.50
Scotch beef fillet with mushroom, slow roast tomato, chips, & peppercorn sauce	£28.50
Cold or hot poached salmon with fennel, baby potatoes, lemon butter sauce	£16.50
Angus chicken breast with bacon & chive risotto	£16.75
Tomato, red pepper, & Mediterranean veg lasagne, butternut puree	£15.50
Wild mushroom risotto with aged parmesan & white truffle	£15.50

Desserts

Sticky toffee pudding with butterscotch sauce & vanilla ice cream	£6.25
Glazed lemon tart with fruit coulis & Chantilly cream	£6.25
Dark chocolate parfait with spiced orange & crème Anglaise	£6.25
Selection of Isle of Arran ice creams & cookies	£6.00
Eton mess with white chocolate ice cream	£6.50
Banoffee cheesecake with rum & raisin ice cream	£6.25
Apple tart tatin with cinnamon sea salt ice cream & caramel sauce	£6.50
Apple crumble with custard & vanilla ice cream	£6.25
Crème Brulee with homemade shortbread & vanilla ice cream	£6.50
Pear & bramble tart with salted caramel & ginger ice cream	£6.50
A selection of Scottish cheeses, oatcakes & Peter's Yard biscuits	£9.00

