



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:

Scottish smoked salmon, lemon pancakes & cucumber salsa

Crowdie goats curd & red onion jam parcel

Haggis bon bon

Chicken liver mousse, toasted gingerbread & apple gel

Smoked haddock pastilles

Warm pigs in blankets

Curried chicken & mango tartlet

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 - £4.20 per person

Choice of four canapés - £5.40 per person

Choice of five canapés - £6.50 per person





Starters

Chicken live parfait with toasted brioche & malted apple chutney £6.25

Hot smoked salmon & potato fishcake with pickled lemon & aioli - £6.50

Melon fruit salad with strawberry & lime sorbet - £6

Goat's cheese, balsamic & rocket tart - £6.25

Twice baked cheese soufflé, walnut & shallot salad, apple dressing - £6.50

Smoked guinea fowl terrine, black pudding Oaties & piccalilli - £7

Classic prawn cocktail, avocado, toasted black pepper crostini's - £7.75

Smoked haddock risotto, spinach, poached quails egg - £6.75

Our very own mesquite smoked salmon, beetroot and horseradish cream - £9.00

Home smoked duck breast with sesame dressing & pack choi slaw - £7.25

Warm pigeon salad, crispy bacon & black pudding, chestnut puree - £7.25

Hand dived scallops, pea puree & pancetta crumb - £10.50

Soups

Leek & potato - £5.50

Roasted red pepper & tomato - £5.50

Celeriac & spiced apple - £5.50

Cream of mushroom & tarragon - £5.50

Butternut squash & sage cream - £5.50

Pea & mint soup - £5.50

Curried parsnip & honey - £5.50

Red lentil & bacon - £5.50

Courgette lemon & mint - £5.50

Cauliflower & parmesan - £5.50





Mains

Stone bass or Sea Bass red onion, chive crushed potatoes, brassica, fine beans, and lemon butter sauce - £17.50

Slow roasted pork belly, crispy pancetta, savoy cabbage, and roast garlic mash - £17.25

Haggis stuffed chicken breast wrapped in smoked bacon; neep puree & whiskey mash £16.95

Roast sirloin of beef, Yorkshire pudding, root vegetables & red wine sauce £19.75

Herb crusted cod fillet, cauliflower gratin, and dauphinoise potatoes - £18.50

Scottish beef & mushroom pie, creamy mash potato, seasonal roasted veg - £16.75

Honey roast duck breast spiced red cabbage, fondant potato & mandarin sauce - £19.50

Scottish lamb rump with a pea crumb, Peperonata, minted mash potato - £19.50

Scotch beef fillet, flat cap mushroom, slow roast garlic tomato, triple cooked chips, & peppercorn sauce - £29.50

Hot poached salmon with fennel & potato salad, grilled asparagus salsa verde - £16.50

Angus chicken breast with a wild mushroom & crispy bacon risotto - £16.75

Tomato red pepper & Mediterranean veg lasagne, butternut puree - £15.95

Wild mushroom risotto with aged parmesan & white truffle - £15.95





Desserts

Sticky toffee pudding, butterscotch sauce & vanilla ice cream - £6.50

Glazed lemon tart, mixed berry compote & mascarpone ice cream - £6.75

Chocolate & orange cheesecake & vanilla bean ice cream - £6.75

Selection of Isle of Arran ice cream, brandy snap basket, toffee sauce - £6.00

Strawberry Eton mess with homemade vanilla shortbread - £6.75

Caramel & honeycomb cheesecake & banana ice cream £6.25

Apple tart Tatin, cinnamon sea salt ice cream and caramel sauce £6.75

Apple & rhubarb crumble vanilla custard & ginger ice cream - £6.25

Sweet plum crème Brulee, homemade pink peppercorn shortbread - £6.50

Pear & almond tart, bramble ice cream & chocolate fudge sauce £6.50

A selection of Scottish & French cheese, oatcakes & Peters Yard biscuits £8.75

