



Starters

Please choose 1 of the following

Chicken liver parfait with red onion jam and toasted brioche

Salmon and potato fish cake with lemon mayonnaise

Trio of carved melon with orange sorbet

Goats cheese crostini with salt baked beetroot salad

Leek & potato soup with lemon and thyme croutons

Parsnip soup with spiced apple

Premium Starters

£2.50 supplement per person

Smoked Scottish salmon with beetroot & horseradish cream

Pigeon Salad with smoked bacon & red onion jam

Classic prawn cocktail with Mull scallop, avocado, & lemon

Mains

Please choose 1 of the following

Angus chicken breast with haggis, neeps & tatties, whisky sauce

Pan fried sea bass with crushed potatoes, glazed leeks & lemon butter sauce

Slow roast Carnoustie pork belly with savoy cabbage, rosemary & garlic roast potatoes

Cold or hot poached salmon fillet with fennel, baby potatoes & lemon butter sauce

Braised Scottish beef & mushroom pie with creamy mash & glazed seasonal vegetables

Premium Mains

£3.00 supplement per person

Roast sirloin of beef with Yorkshire puddings, roast potatoes, & red wine sauce

Herb crusted cod with chorizo & mull scallop, butter spinach, lemon & chive sauce

Roasted rack of lamb with dauphinoise potato, peas, mint, & Madeira sauce





Desserts

Please choose one of the following

Eton mess with white chocolate ice cream

Sticky toffee pudding with butterscotch sauce & vanilla ice cream

Crème Brulee with shortbread

Lemon glazed tart with orange sorbet & fruit coulis

Dark chocolate mousse with spiced orange

Apple crumble with custard & vanilla ice cream

Premium Desserts

£2.50 supplement per person

Hot chocolate fondant with raspberry curd & mascarpone ice cream

A selection of Scottish cheeses with Perthshire oatcakes & Peters Yard biscuits, grapes & homemade chutney

Pear & bramble frangipane tart
with salted caramel & cinnamon sea salt ice cream

Three courses

£29.50 per person

Add Tea & coffee with homemade shortbread £3.00

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

