



Starters

Please choose 1 of the following:

Pea & Mint Soup with herb croutons

Goats Cheese Tart rocket and balsamic salad

Cod and Chive Fish Cake with celeriac remoulade

Melon Fruit Salad with strawberry and lime sorbet

Roasted Red Pepper Soup with herb croutons

Chicken Liver Parfait with apple chutney and toasted brioche

Premium Starters

£3.00 supplement per person

Smoked Scottish Salmon with beetroot & horseradish cream

Pigeon Breast Salad with smoked bacon & black pudding

Classic Prawn Cocktail with scallop, avocado, & lemon

Mains

Please choose 1 of the following:

Red Snapper with curried cauliflower, parmesan polenta and sauce vierge

Angus Chicken Breast with haggis, neeps & tatties, whisky sauce

Spinach & Ricotta Ravioli with vegetable and tarragon nage, toasted pumpkin seeds

Honey Roasted Duck Breast with spiced red cabbage, fondant potato and a red wine sauce

Scotch Braised Beef Bourguignon with creamy mash & glazed seasonal vegetables

Baked Salmon Fillet with fennel, baby potatoes & lemon butter sauce

Premium Mains

£4.00 supplement per person

Roasted Rack of Lamb with dauphinoise potato, peas, mint, & Madeira sauce

Roast Sirloin of Beef with Yorkshire puddings, roast potatoes, & red wine sauce

Herb Crusted Cod with chorizo & scallop, butter spinach, lemon & chive sauce





Desserts

Please choose 1 of the following:

Dark Chocolate Mousse with spiced orange

Caramel and Honeycomb Cheesecake with chocolate ice cream

Lemon Glazed Tart with vanilla ice cream & fruit coulis

Pear and Almond Tart with vanilla ice cream and chocolate sauce

Sticky Toffee Pudding with butterscotch sauce & vanilla ice cream

Rhubarb Clafouti with a ginger anglaise

Stewart Tower Ice Cream with a home-made cookie

A Selection of Scottish Cheeses

with Perthshire oatcakes & Peters Yard biscuits, grapes & homemade chutney

£3.00 supplement per person

Three courses

£34.50 per person

Add Tea & coffee with homemade shortbread £4.50

A discretionary 10% service charge will be added to your bill

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 a minimum of 3 canapes must be selected.

£2.50 each

Goat's cheese bon bon with onion seed crumb

Blue cheese and sun blushed tomato tartlet

Haggis bon bon, Arran mustard mayo

Crispy chicken goujon, sweet chilli dipping sauce

£3.00 each

Smoked duck breast, gingerbread, plum & apple chutney

Smoked haddock choux bun

Goats cheese whip, pickled beets, candied walnuts

Spiced chicken & chorizo parcel

£3.50 each

Mini aged scotch beef burger, smoked cheddar, onion marmalade

Breaded cod cheek, red onion & basil tartar

Quail & haggis Scotch egg

Duck spring roll, chilli dipping sauce

£4.50 each

Beef tartare crostini, wasabi cream

Salmon gravlax and horseradish

King Prawn & Chorizo Skewer

Venison chipolata, brie, smoked bacon

