

Events Menu

For Starters

Tomato and Red Pepper Soup [V]
Vegetable Spring Roll with pea-shoots and sweet chilli sauce [V]
Ham Hock and Pea Terrine on a bed of watercress
Goats cheese and Watermelon Salad with balsamic dressing [V, G]
Italian Antipasta Plate with olives
Prawn and Flaked Salmon Cocktail
Feta Cheese, Cherry Tomato and Cucumber Salad [V]
Highland Vegetable Soup [V]

Main Course

Supreme of Chicken in a white wine sauce, new potatoes, seasonal vegetables
Roasted Fillet of Salmon with a hollandaise sauce, new potatoes and green beans
Roast Topside of Scottish Beef, yorkshire pudding, roast potatoes, vegetables in season
Brie and Beetroot Chutney Tart, new potatoes, vegetable mix [V, G]
Slow Braised Lamb Shank, creamy mashed potato, green bean and carrot mix
Cumberland Sausage, creamy mash potato with onion gravy and vegetables in season
Mushroom Bourignone Pie, new potatoes, vegetable mix [Ve, G]

To Follow

Espresso Martini Tiramisu
Hot Belgium Waffle with vanilla ice cream
Sicilian lemon lush Cheesecake
Chocolate and Vanilla Torte [Ve, G]
Bramley Apple Crumble with vanilla ice cream [Ve, G]
Cheese Plate - Mature Cheddar, Blue Stilton and French Brie

Freshly Brewed Coffee or Tea

V = Vegetarian Ve = Vegan G = Gluten Free