

Choose 1 starter, main and dessert from our range of sample set menus below (special dietary requirements can be accommodated at no extra charge). The price quoted for each menu is per person and includes coffee and mints, linen, staff, crockery and cutlery. For a choice of 2 starters, 2 mains and 2 desserts add a further £2 per person (note that a pre order is required for menus with more than 1 choice of starter, main and dessert).

All menus can be tailored to suit your individual style to incorporate your own ideas, please contact us to discuss and get a competitive quote.

Menu 1 £24.00 per person/ choose 1 from each course:

Starter courses

Tomato and basil or lentil soup.

Chicken liver pate with dressed mixed leaves, oatcakes and red onion chutney.

Duo of melon with berry compote.

Chicken, bacon and pepper terrine with herb and sun dried tomato dressing.

Tomato, basil and mozzarella salad with balsamic glaze.

Main courses

Chicken breast with roast leeks, bacon and parsley sauce.

Steak pie with golden puff pastry.

Braised topside of beef with brandy and peppercorn sauce.

Roast loin of pork with gravy, apple sauce and stuffing.

Baked hake with lemon and parsley sauce.

All served with seasonal veg, fondant potato & baby roast potatoes.

Dessert courses

Apple pie, cream/ custard.

Vanilla cheesecake with peach coulis.

Rhubarb crumble, cream / custard.

Meringue with raspberries, whipped cream and ice cream.

Warm Chocolate brownie with cream/ ice cream.

Menu 2 £26.00 per person/ choose 1 from each course:

Starter courses

Celery and stilton soup or carrot and coriander soup.

Prawn cocktail served on crispy lettuce with tomato and cucumber salad and lemon.

Haggis parcel with whisky cream sauce.

Salmon and herb terrine with lime and coriander dressing.

Anti pasti, selection of continental meats and marinated artichokes and peppers.

Main courses

Chicken stuffed with haggis whisky cream sauce.

Roast sirloin of beef with Yorkshire pudding and roast gravy

Beef bourguignonne with wild mushrooms.

Fillet of pork with apple and meaux mustard sauce.

Roast leg of lamb with minted pear and bramble sauce.

Tranche of salmon with white wine, herb cream sauce.

All served with seasonal veg, fondant potato and rosemary and garlic baby roast potatoes.

Dessert courses

Lemon tart with crème Chantilly.

Paris Brest with raspberries and whipped cream.

Chocolate torte with orange compote.

Eaton mess.

Sticky toffee pudding with cream or ice cream.

Scottish classic Cranachan.

Menu 3 £35.00 per person/ choose 1 from each course:

Starter courses

Cullen skink or cream of broccoli soup.
Smoked salmon with capers lemon and mixed leaves.
Game terrine with pistachios and redcurrant jelly
Trio of melon with berry compote.
Chorizo and pepper tart with olive oil and balsamic.

Main courses

Roast rib of beef with haggis & red wine gravy.
Chicken supreme with Parma ham, wild mushrooms, & jus
Venison casserole with roast root veg and blackcurrant sauce.
Baked cod with thermidor sauce & puff pastry fluron.
Braised lamb with med veg, garlic and rosemary.
Cajun chicken with sauté peppers.

All served with seasonal veg, dauphinoise, and parsley potatoes.

Dessert courses

Crème brulee with raspberry and shortbread.
Profiteroles with hot chocolate sauce
Banoffee cheesecake with butterscotch sauce.
Macerated oranges with grand mariner and basket of ice cream.
Chocolate torte with crème Chantilly.

Menu 4 £55.00 per person/ choose 1 from each course:

Starter courses

Lobster and king prawn salad.

Scallops with black pudding, bacon lardons and garlic butter.

Duck salad with orange and soy dressing.

Yorkshire pudding with haggis neeps and tatties, whisky jus.

Chilled vichyssoise with curried bavarois and fresh mango.

Main courses

Fillet of beef wellington.

Best end of lamb cutlets with minted pear and tawny port jus.

Seabass with spinach and saffron cream.

Roast loin of venison with skirlie and a crabbies green ginger flavored sauce.

Roast Breast of duck with black cherries and cassis reduction.

Pan fried sirloin steak with seared king prawns garlic butter.

All served with seasonal veg Dauphinoise and duck fat roasted potatoes.

Dessert courses

Trio of desserts.

Pineapple and Malibu cheesecake, with devilled peach compote, meringue shards.

Scotch trifle.

Chocolate pot with toasted marsh mallows, & strawberry shortbread.

Apple and cinnamon tart tatin, salted caramel ice cream.

Selection of cheese and biscuits.