



CANAPE SELECTOR

Vegetarian

Roasted cherry tomato on a parmesan shortbread with whipped cream cheese & chives

Butternut squash arancini with red pepper ketchup

A selection of vegetable or smoked salmon sushi with wasabi mayo

Black truffle, potato & gruyere tart

Whipped goats cheese on oat biscuit with baked fig and heather honey

Baby baked potatoes served warm with sour cream chive

Lanark blue cheese on a pecan tuille with juniper jelly

Selection of flat breads & bread sticks with bahbah ganoush & humous

Crisp little gem lettuce hearts filled with waldorf fruit & nuts
All of the above can be done in a vegan format)

Fish

Isle of Mull cheddar & smoked haddock fritter with cullen skink shot

Crispy langoustine croquette with shellfish essence

Smoked salmon & dill mousse with creamed horseradish

Tartlet of west coast crab with spiced mango

Baby baked potatoes served warm with chive crème fraiche & avruga caviar

Meat & Poultry

Crispy haggis balls with Arran mustard mayo

Lady bite sized Yorkshire puddings filled with roast beef & creamed horseradish

Carpaccio of Scottish beef on crisp parmesan shortbread

Chicken liver parfait on a ginger bread wafer with Cumberland dressing

Lemon chicken sticks with coriander & lime mayo

Slow cooked belly of pork spoons with Asian slaw

Prosecco Calogera – Italy
Calogera Rose Spumante - Italy



STARTER & INTERMEDIATE COURSE OPTIONS

Trio of Scottish salmon terrine with beetroot & apple salad & lemon dressing

Roasted whisky cured salmon served with a poached langoustine ravioli & seafood essence

Kuki Marlborough Sauvignon – New Zealand

Seared sea bass with lobster & chorizo champ with a light pea veloute

Picpoul de Pinet, Terrasses - France

Ham hough & apple terrine with piccalilli & ginger bread crostini

Terra Andina Merlot - Chile

Terrine of highland game with glazed with a jelly of Jura whisky and served with a compote of cranberries and sour dough crisp

Les Argelieres Pinot Noir - France

Timbale of haggis neeps & tatties with Ayrshire bacon & parsnip crisps, whisky & peppercorn veloute

Hacienda Zorita Tempranillo - Spain

Slow cooked pork belly served with golden raisins, red onion confit and a lightly spiced caper jus

Valpolicella Villalta Ripasso - Italy

Goats cheese agnolotti with forest vegetables & essence of tomato (or served with wild mushroom cream)

Cape Mountain Sauvignon – South Africa

Collops of seasonal melon with basil poached berries & passion fruit jelly

Chilled gazpacho with dressed crab

Cream of carrot honey & ginger soup with cream fraiche

Veloute of butternut squash with goats cheese & toasted pine nuts

Cream of artichoke with white truffle oil & crunchy bacon bits

REFRESHER COURSE OPTIONS

Lemon sorbet refresher with braised seasonal fruits & dried berry chips

Roasted pineapple with lime sorbet & pineapple crisp

Fresh Scottish raspberries in pink champagne with dehydrated raspberries & raspberry sorbet

£3.50 supplement

Hand crafted blown sugar strawberry with compote of strawberries & basil gel

£7.50 supplement



SIGNATURE MENU

CANAPES

Crispy haggis ball with arran mustard mayo
West coast salmon & langoustine croquette with seafood dip
Oat biscuit with goats cheese, honey & olive powder
Smoked Scottish salmon & creamed horseradish cups
Carpaccio of Scottish beef on parmesan shortbread

Prosecco Calogera NV - Italy

STARTER

Dressed Scottish crab Crear style
served with spiced mango, and grapefruit jelly

INTERMEDIATE

Angnolotti of wild mushroom & goats cheese with a light tarragon cream

Le Charme Sauvignon - France

REFRESHER

Blown sugar strawberry filled with a strawberry sorbet, macerated strawberries
& basil gel

MAIN COURSE

Seared fillet of Scotch beef served with a short rib braised in loch Fynne ale
Roasted root vegetables, fondant potatoes
& Lagavullin jus

Septima Obra Malbec 2012 - Argentina

DESSERT

A flavour of chocolate –
Hot dark Valrhona chocolate fondant served with an Isle of Jura whisky flavoured milk
chocolate ganache, white chocolate ice cream and chocolate crumble

Sauternes Ginestet 2012 - France

CHEESE

A selection of Scottish cheese & oatcakes with celery flowers, dried fruit & nuts

TEA, COFFEE & TABLET

5 CANAPES WITH 4 COURSE £57.50 PER PERSON
5 CANAPES WITH 5 COURSE £60.00 PER PERSON
5 CANAPES WITH 6 COURSES £62.50 PER PERSON



MAIN COURSE OPTIONS

Seared sea bream on a crisp Provençale tartlet herbed gnocchi & essence of tomato

Le Charme sauvignon - France

Pan seared fillet of Scottish salmon with a crispy fried squid, gingered vegetables
Sweet chilli dressings

Kuki Marlborough Sauvignon – New Zealand

Roast maize fed chicken breast stuffed with traditional haggis, crisp potato cake
Braised savoy cabbage & bacon, lightly peppered Arran mustard cream

Pitchfork Unoaked Chardonnay - Australia

Cutlet & loin of lamb with a light herb & mustard crust, garlic & rosemary roast potato, ratatouille,
Aubergine puree and rosemary jus

Rioja Crianza Santiago - Spain

Crears world famous beef wellington with fondant potato glazed root vegetables & rich red wine jus

Septima Obra Malbec - Argentina

Roasted Venison loin in a chestnut glaze with spiced red cabbage, baked root vegetables & rosti potato

Cotes-du-Rhone, Domaine Coccinelles

SWEETS & CHEESE

Crear style cranachan with our own secret shortbread

Taste of Scotland – tablet cheesecake served with Drambuie soaked raspberries, vanilla ice cream & toasted oat crumble

Alans glazed lemon cheesecake with roasted mango, mango sorbet & lemon Anglaise

Iced honey & vanilla parfait with roasted strawberries and essence of whisky & strawberry sauce

A flavour of chocolate – hot dark chocolate fondant, milk chocolate & Jura whisky ganache & white chocolate ice cream with
chocolate tuille (£2.50 supplement)

Hot sticky toffee pudding with vanilla ice cream & lashings of toffee sauce

Steamed ginger bread pudding with caramel ice cream & orange compote

Coconut panacotta with champagne poached fruits

A selection of Scottish cheese & biscuits served with quince, walnuts grapes & celery flowers

Sauternes Ginestet – France

Elysium Black Muscat - USA

A trio of your favourite Crear sweets can be done at a supplement of £2.50 per person

A SELECTION OF 4 CANAPES AND 3 COURSES £46

A SELECTION OF 4 CANAPES AND 4 COURSES £51

A SELECTION OF 4 CANAPES AND 5 COURSES £55

ADDITIONAL HAND CRAFTED BLOWN SUGAR APPLE COURSE £7.50