



SIGNATURE MENU

CANAPES

Crispy haggis ball with Arran mustard mayo
Goujer filled with blue cheese mousse
Oat biscuit with goats cheese, honey & olive powder
Smoked Scottish salmon & creamed horseradish cups
Carpaccio of Scottish beef on parmesan shortbread

STARTER

Steamed filled of Ghia halibut with wasabi & cucumber

INTERMEDIATE

Angnolotti of wild mushroom & goat's cheese with a light tarragon cream

REFRESHER

Blown sugar lemon filled with a lemon sorbet

MAIN COURE

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

DESSERT

Crear style cranachan with Jura whisky jelly

CHEESE

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

TEA, COFFEE & PETIT FOURS

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