



MAIN COURSE OPTIONS

Seared sea bream with textures of cauliflower & lightly curried mussels

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

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

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

Crears world famous beef wellington with seasonal potatoes, glazed root vegetables & rich red wine jus

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

SWEETS & CHEESE

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

Lemon shortcake with fresh Scottish raspberries & mango sorbet

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

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

Seasonal fruit & custard crumble done in Crears own unique style, served with vanilla ice cream

Flavours & textures of coconut & roses

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

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