



Cold Main Dishes

Mustard and Demerara sugar glazed ham

Roasted silverside of beef

Rare roasted topside of beef, rubbed in smoked salt and garlic oil

Roasted turkey breast

Treacle glazed baked loin of pork

Smokey BBQ seasoned chicken breast cooked in oregano flavoured oil

Platter of sliced mortadella

Sliced spicy Spanish chorizo,

Carved salami Milano

Northern Italian bresaola

Wafer thin slices of prosciutto crudo

Shaved pastrami

Carved terrine of rich cranberry and chicken liver parfait

Traditional style raised pie with pork, Red Leicester cheese and cherry tomatoes

Stir fried strips of beef fillet, chilled and tossed in sesame seed dressing, heaps of coriander, pickled ginger and bean shoots

Chicken breast stuffed with capers, sultanas and almonds and parsley

Tart of Swiss cheese, sweet onion marmalade, sun blushed tomato and pesto

Red pepper parfait with goats cheese and aubergine

Roulade of creamed cheese and roasted peppers

Quiche of four cheeses and roasted baby onions

Shetland smoked salmon and sprinkling of tender baby caper berries

Poached Shetland salmon fillet

Smoked peppered mackerel fillets

Classic gravadlax salmon

Traditionally prepared marinated Scottish herring

North Atlantic prawns tossed in our own special recipe cocktail sauce

Poached tiger tails tossed in chilled vinaigrette

Giant warm water prawns served in the shell

Western sea loch oysters with Tabasco vinaigrette

Whole dressed salmon (for 25 guests)

Menu shown is valid 1st January to 30th November 2012



Accompaniments

Salads

Our own style tabbouleh, soaked cracked wheat with dates, goji berries, dried apricots, olive oil, fresh mint and lemon

Couscous with olives, coriander, lime and cucumber

Rocket and mizuna leaves with a sprinkling of parmesan

Coloured leaf salad

Beef tomato, feta and olive oil

French style new potato salad, vinaigrette, mustard and red onions

Classic coleslaw

Pear and pecan 'waldorf'

Chopped kos leaves, anchovies, parmesan, olives and Caesar dressing

Medley of tomatoes - plum, cherry and sun blushed with torn basil, little mozzarella pieces and olive oil

Selection of poached beans, peas and chickpeas, red onions, sweet chilli dressing and coriander

Raw vegetable salad - shredded carrots, courgettes, celeriac, savoy cabbage with roasted hazelnuts and seeds

Cold

Lemon and fennel leaf mayo

Caramelised onion chutney

Piquant plum and apple chutney

Tangy tomato chutney

Course grainy mustard mayo

Classic vinaigrette dressing

Balsamic vinegar and olive oil dressing

Lemon oil

Horseradish mayo



Hot

Basmati rice

Basmati rice scented with lime leaf and chopped lime

Steamed baby potatoes with butter and herbs

Tender young potatoes roasted in their jackets with rosemary and garlic

Chunky cut roasted roots and courgettes

Citrus scented couscous with sultanas and coriander

Honey braised red cabbage

Selection of poached vegetables

Creamy, buttered potato mash

Creamy, buttered potato mash with mustard

Desserts

Lemon Crunch Fool

Rhubarb and ginger 'cheesecake' with sweet, crunchy, crumbly top

Layered creamy passion fruit and oatie biscuit fool

Layered cranachan with little shortbread biscuits

Fresh fruit salad

Platters of seasonal cheeses with chutney and oatcakes

Rich chocolate tart with semi whipped vanilla cream

Crème brulee with a compote of seasonal fruits

Spiced grape and vanilla panna,cotta



Sweet treats

Freshly brewed organic Fairtrade "tiki" coffee / Kenyan tea

Traditional Scottish tablet

Fudge

Mont Blanc chocolates

Chocolate truffles

Chocolate dipped strawberries

Chocolate dipped physalis

Chocolate mint crisps

Shortbread

Chocolate Bendicks

Florentines

Turkish Delight

Chocolate macaroons