

MENU SELECTOR



Please choose from our choice of dishes below, however if you have specific requirements
We would be delighted to put together a bespoke package

SOUPS

- Minestrone
- Potato & Leek
- Cream of Pea with crispy calamari
- Classic Cullen Skint

STARTERS

- Antipasto
Italian cured meats, char grilled vegetables, mozzarella, olives
- Buffalo Mozzarella, vine ripe tomatoes, wild rocket & basil
pesto dressing
- Parma ham and melon
- Caramelized onion & Goats' cheese tart, beetroot puree
gardens herbs & honey mustard dressing
- Home- made wild mushroom & chicken liver pate
- Smoked ducks' breast, blackberries, radicchio and beetroot salad
- Trio of Scottish smoked salmon, smoked trout and carpaccio of smoked
Haddock Drizzled with a lemon and olive oil vinaigrette
- Scottish smoked salmon & crayfish, watercress, lemon & dill dressing

PASTA

- Spinach & ricotta pasta, butter and sage dressing, toasted almonds
- Buffalo ricotta pasta, fresh tomato, basil and olive oil dressing
- Lobster & prawn pasta, roasted tomato coulis, basil oil
- Wild mushroom & ricotta pasta, wild mushrooms and olive oil
- Pumpkin & ricotta pasta roasted pumpkin coulis, toasted pine nuts

MAIN COURSE

CHICKEN

- Roast chicken thigh and chicken gravy. Parmesan roasted cauliflower squash puree, creamed potatoes & fresh tarragon
- Plump breast of chicken on a quenelle of haggis, peppercorn sauce
Duchess potatoes and turnip puree
- Sous vide chicken breast, potato gnocchi, courgette ribbons and a
Tomato and olive sauce
- Sous vide Chicken breast filled with Parma ham, mozzarella & asparagus,
finished with white wine, garlic & rosemary, pommes anna potatoes and
chantenay carrots

PORK & VEAL

- Traditional Italian slow cooked belly of pork, crispy crackling
Parsnip puree, crispy polenta, grilled fennel, fried brussels sprouts
- Veal T Bone oven baked with white wine & sage
Fondant potato and spring vegetable parcel

LAMB

- Slow cooked lamb rump and braised shoulder, baby spinach, celeriac
Fondant, roasted chestnuts and carrots
- Rack of spring lamb, creamed potatoes, pea and mint puree, peas
Watercress and a lamb and red wine jus

BEEF

- Medallions of Beef fillet, wild mushroom puree, pommes anna potatoes
Wild mushrooms, Butter roasted celeriac and carrots,
- Beef slow cooked in Barolo wine, creamed potatoes, braised red cabbage
Roasted celeriac and a beef and red wine sauce
- Sous vide beef rump with blue cheese, broccoli, pommes anna potatoes
Beef and red wine jus
- Balsamic glazed steak rolls, filled with mozzarella, Parma ham & asparagus
Dauphinoise potatoes, spring vegetable parcel

VENISON

- Succulent slow braised venison, creamed potatoes, parsnip pommes anna
Roasted quince, venison and red wine sauce

MAIN COURSE

SEAFOOD

- Poached salmon, with leek and watercress dauphinoise potatoes
Creamed leek and martini sauce,
- Roast Cod Loin, pea parsley and caper couscous, grilled fennel
- Pan roasted fillet of cod with crab crushed jersey royals and a
Fish veloute and Grenoble sauce
- Oven baked sea-bass, pea puree, creamed potatoes, green beans
- Baked cod in salsa verde, hand rolled potato gnocchi, roast salsify, peas

VEGETARIAN

- Aubergine parmigiana, tomato, mozzarella and parmesan
- Wild mushroom & asparagus risotto
- Cannelloni of spinach and ricotta cheese, pesto and toasted pine nuts
- Grilled polenta, wild mushroom and lentil stew
- courgette, leek and goats cheese tart, pea puree, parsnip pommes anna

VEGAN

- slow cooked aubergine, tamarind sauce, roasted onions, white bean puree
- Nut roast, vegan gravy, mashed potatoes, squash puree, and green beans

DESSERTS

ITALIAN DESSERTS

- Tiramisu - powerful layers of coffee and amaretto soaked savoiardi
And a rich mascarpone cream, dusted with dark chocolate
- Vanilla bean Panna Cotta with mixed berry compote
- Rum Baba- soft airy sponge soaked with rum, filled with crème patisserie
Served with fresh raspberries
- Cannoli Sicilian – thin tube-shaped pastry shell, filled with creamy Ricotta and candied fruit. served with poach pear and lemon marmalade
- Bigne - shoe pastry filled with crème patisserie and cream
Served with grilled peach and peach puree
- Crostata - Chocolate and hazelnut tart. Served with wild cherries
vanilla ice cream, hazelnut crumb
- Millifogli – layers of filo pastry, crème patisserie, chocolate patisserie
And fresh cream. Strawberry puree and marinated strawberries

DESSERTS

- Raspberry cranachan cheesecake. raspberry puree, toasted oats
And mixed fresh berries
- Apple & coconut crumble tartlet. Salted caramel, vanilla ice cream
- Lemon tart, raspberry puree, Chantilly cream and berry compote
- Chocolate and orange mousse, chocolate crumb, and orange puree

FRESH FRUIT

- Fresh strawberries and vanilla ice cream
- Sliced fresh fruit salad, and vanilla ice cream

TEA & COFFEE accompanied with after dinner mint chocolate