

SAMPLE MENU

Crayfish and Prawn Mousse Wrapped in a
Smoked Salmon Finished with a Lemon and Dill Vinaigrette

Parfait of Chicken Livers
Served with a Redcurrant and Spiced Cordial

Tiara of Galia Melon Filled with
Vanilla Infused Strawberries and Mint Crème Fraiche



Sun-dried Tomato and Basil Soup
Topped with Garlic Croutons

Passion fruit and Mango Sorbet



Breast of Chicken served in a Sauce of
Onions, Mushrooms, White Wine and Cream

Fillet of Halibut
Nestled on an Asparagus and Chardonnay Sauce

Pan-fried Rib Eye Steak Served with
Vine Tomatoes, Red Onion Compot and Wild Mushrooms

Breast of Gressingham Duck
Finished with a Fennel and Smoked Bacon Glaze

Goats Cheese and Asparagus Tart
With Cherry Tomatoes and Caramelised Onions



Caramel Orange Cheesecake Served With Thick Double Cream

Selection of Scottish and Continental Cheeses with Celery, Grapes and Biscuits

White Chocolate and Vanilla Pod Mousse Encased in Dark Chocolate with a Milk
Chocolate Sauce

Spiced Apple Charlotte Finished with a Crème Anglaise



Tea or Coffee and Petit Fours