



SAMPLE MENUS



Entertain in Style in the privacy of your own rented space

Private Glass Conservatory – seating up to 30 guests

OR

Main Restaurant Master Table – Up to 18 guests

Or

Main Restaurant - Up to 70 Guests







“Our sample menus have been designed to cover 1 item per course. PLUS Vegetarian option and any dietary requirements, which will be catered for individually or can be found on in Vegan Menus “

“On request, we can provide bespoke menus with the choice of 2 items per course (PLUS any dietary option), but there is most often an extra cost involved: Flat fee for choice menu: £500 (for over 50 guests); £250 (for under 50 guests) To cover: Extra staff / Table plan management Admin and Logistics Also, Kitchen Create cost may increase if your venue lacks catering facilities necessary to produce multiple dishes at one time. “

The Below Menus show which dishes can be tailored towards Gluten Free and Dairy Free . For Vegan / Vegetarian Dishes we have a separate page on the website to select from .

CANAPES

Suggest 4 -5 per person

*can be GF ** Can be DF (V) vegetarian

SAMPLE CANAPES

Braised Beef / Mustard and Horseradish Croquet * **	£3.80 each
Wild Mushroom Arancini / Apricot & Thyme (V) *	£2.80 each
Thai Fish Cake / Sweet Chilli Dressing * **	£2.50 each
Savoury Sundried Tomato & Olive Cone / Goats Cheese Whip (V) * **	£2.80 each
Haggis Croquets / Chilli Jam * **	£2.80 each
Hot Smoked Salmon Mouse / Toasted Soured Dough Croute / Smoked Caviar * **	£2.80 each
Tomato Puff Pastry / Brie / Pesto (V)	£2.80 each
Tempura Prawns / Wasabi Mayo * **	£2.80 each
Mini Chicken Satays / Tamarind / Soy * ** contains nuts	£2.50 each
Southern Fried Chicken / Korean Bouchon / Sesame	£2.50 each
Scottish Venison Wellingtons	£3. 50 each
Panko Bread Crumbed Scallop / Garlic Mayo / Fried Capers	£3.50 each
Stornoway Black Pudding Croquets / Chilli Relish	£2.80 each
Braised Pork Belly & Apple * **	£2.80 each

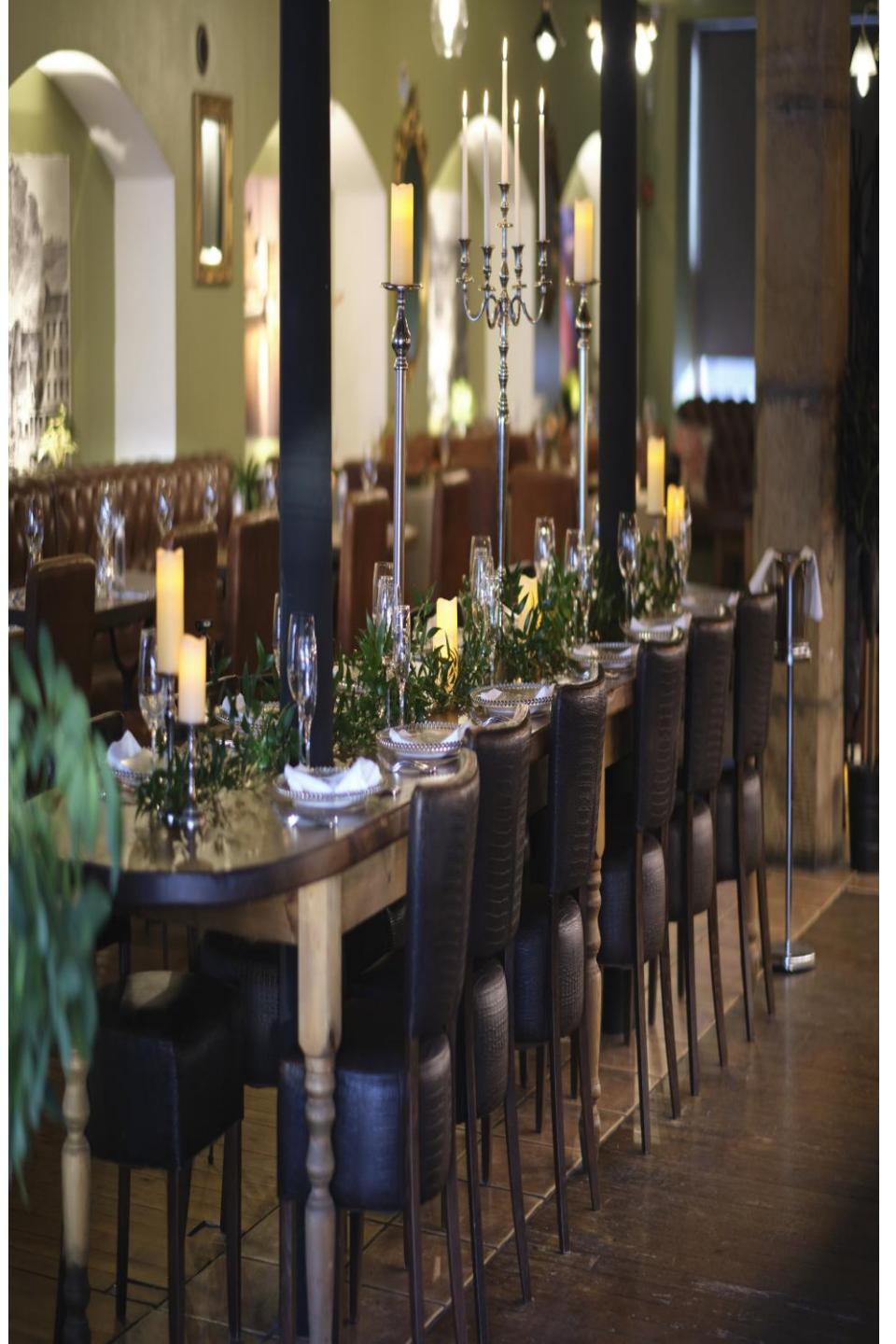


STARTERS

*Can be GF and ** Can Be DF V vegetarian*

SAMPLE STARTER MENUS

Roast Butternut Squash & Coconut Soup / Bread Roll * ** V	£8.00
Confit Duck & Wild Mushroom Risotto * **	£12.50
Bruschetta / Buffalo Mozzarella / Peach / Pesto / Heirloom Tomato * ** V	£9.50
Cod & Salmon Fish Cake / Tomato & Caper Butter * **	£12.50
Diver Scallop in the shell / Celeriac Puree / Beets / Black Pudding & Beurre Noisette * **	£12.80
Crayfish Ceasar Salad * **	£10.50
Hot Smoked Salmon / Rocket / Citrus Artichoke Puree / Sour Dough * **	£9.50
Maple Bacon & Cheddar Tart / Plum Jam / Cress / Pesto	£9.60
Arancini / Celeriac Puree / Pancetta / Truffle * ** V	£8.80
Seafood Risotto / Sea Trout / Prawn / Pea Shoots	£12.80
Dressed Crab / Avocado / Treacle Toast / Lemon * **	£11.80



MAINS

Dietary notes ; * Can be GF and ** Can Be DF

SAMPLE MAINS MENUS

Rib Of Beef * *** £36.50

Roast Root Veg / Seasonal Greens / Wild Mushrooms / Honey Carrots / Red Wine Thyme Jus

Rack Of Lamb * *** £34.60

Pomegranate / Pistachio & Parsley Cous Cous / Mint / Lemon Asparagus / Rosemary Jus

Roast Breast Of Chicken * *** £26.80

Colcannon Mash / Seasonal Greens / Pepper Jus

Sea Trout * *** £28.50

Cod Cake / Beets / Seasonal Greens / Caper & Tomato Butter

Breast of Duck * *** £28.50

Wild Mushroom Risotto / Truffle / Cress

Scottish Venison Fillet * *** £36.80

Potato Rost / Braised Haunch Croquet / Seasonal Greens / Port Jus

Half Lobster * *** £48.00

West Coast Of Scotland Lobster / Thai Green Curry / Steamed Rice

Scottish Salmon * *** £26.50

Honey & Soy Glazed Fillet of / Braised Pork / Pak Choy / Pepper / Pineapple

Fillet of Sea bass * *** £34.50

Saffron Seafood Risotto / Garlic Ciabatta Flat Breads

Pork Chop * *** £28.50

Mustard & Parsley Mash / Apples / Braised Endive / Thyme Jus



DESSERTS

*Dietary notes ; * Can be GF and ** Can Be DF*

SAMPLE DESSERTS MENUS

Hazelnut & Chocolate Pave / Vanilla Chantilly / Honeycomb (contains Nuts)	£12
White Chocolate & Mango Cheesecake / Black Berries & Baby Sorel *	£9.50
Caramel Doughnut / Banana & Chocolate Cream / Shaved Chocolate	£10.50
Sticky Date Pudding / Vanilla Ice Cream	£9.50
Apple & Almond Pudding / Cream Anglaise *	£9.80
Chocolate Torte / Raspberry Sorbet	£10.50
Mango & Peach Pavlova / Toasted Almonds * **	£9.80
Cranachan & Whisky Shot	£10
Citrus Tart / Scottish Berries / Vanilla Cream	£10
Apple Pie & Custard	£10
Chocolate Brownie / Caramel / Ginger Crumb / Ice Cream	£9.50
Ice Cream Cart / 4 Flavours / Chocolate Dipped Cones	£14



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