

THE BRIGADIER PACKAGE

Choose one option from each course

Starters

Jerusalem artichoke soup, truffle oil, Ayrshire bonnet cheese straw.

Tian of dressed crab, quail's egg, smoked salmon, dressed bitter leaves.

Duck salad, orange, fennel, winter leaves, toasted seeds and pine nuts, feta and pomegranate, date and lemon dressing.

Mains

Lightly spiced monkfish tail fillet, white bean puree, red pepper and caper piperade, cavolo nero, parsley oil.

Roast loin of venison, mini venison haunch and mushroom pasty, celeriac and coffee puree, heritage carrots, wilted kale, piquant jus.

Rib of beef, gratin dauphinoise, carrot puree, charred carrot, watercress, red wine jus.

Desserts

Hot chocolate fondant, cherry compote, cherry ice-cream, chocolate crackling.

Roast pineapple with pineapple, mango, lime and chilli salsa, mango sorbet, pineapple crisp.

Treacle tart, clotted cream, blackberries.

Tea | Coffee | Petite Fours

£70 per person

THE COLONEL PACKAGE

Choose one option from each course

Starters

Mild curry and lime leaf cauliflower soup, curry crème fraiche, sourdough bread and Scottish butter.
Roast raw and pickled winter vegetable salad with quinoa, Strathearn Lady Mary cheese, winter shoots.
Hendricks gin cured salmon, cucumber, radish and fennel salad, wasabi sauce vert.

Mains

Overnight braised ox cheek, honey roast roots, fine beans, horseradish mashed potatoes, rich beef gravy.
Roast loin of venison, sweet potato fondant, spinach and mushroom Forestiere, charred carrot, red wine and port jus.
Sticky lamb shoulder, roast chateaux potatoes, fine beans, seared red peppers, feta, mint salsa verde.

Desserts

Chocolate tart, orange and lime zest salsa, orange sorbet.
Marmalade and whisky brioche bread and butter pudding, sauce Anglaise, milk ice-cream.
Apple tart tatin, toffee sauce, gingerbread ice-cream.

Tea | Coffee | Shortbread

£60 per head

THE CAPTAIN PACKAGE

Choose one option from each course

Starters

Lightly spiced butternut squash soup finished with coconut milk, toasted flaked almonds, fresh baguette and Scottish butter.

Smoked salmon, compressed charred cucumber, cucumber ribbons, celery cress and shaved fennel salad, lemon and honey dressing.

Shallot and bramble vinegar tart tatin, winter leaf salad, crumbled feta.

Mains

Slow braised featherblade of beef, fondant potato, blistered root vegetables, red wine sauce.

Baked loin of bacon, colcannon cake, tenderstem broccoli, cavolo nero, winter roots, parsley sauce.

Chicken balmoral - Free range breast of chicken stuffed with haggis, creamed potatoes, winter vegetables, sugar snap peas, whisky cream sauce.

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream.

Chocolate, almond and pecan brownie, cherry compote, clotted cream ice-cream.

Baked caramelised clementine, orange sorbet, white chocolate and almond crumb.

Tea | Coffee | Mints

£50 per head

AUTUMN/WINTER

CANAPE SUGGESTIONS

Venison Crostini

- peppered venison loin carpaccio, plum relish, micro rocket

Courgette roll filled with almond and lemon

- vegan

Beetroot cured salmon gravadlax, soda bread, wasabi mayo, micro celery

- Beetroot gravadlax with home made soda bread with seaweed flakes.

Strathdon blue cheese tartlet with cranberry

- a mini quiche topped with cranberry preserve (Vegetarian)

Lightly spiced pumpkin sip finished with coconut milk and topped with curried crème fraiche

- (vegan)

Sticky Asian spiced pork belly, burnt apple puree dip

Haggis bon bon, clapshot

Quails' eggs with coronation mayonnaise

- Boiled quail's eggs presented on a skewer with a coronation mayonnaise dipping sauce (vegetarian)

Tomato and caper crostini

- crostini with smokey tomato fondue and lilliput capers (vegetarian)

Mini roast beef and Yorkshire pudding with Horseradish mayonnaise

Duck breast with radish and Mirabelle (yellow) plum puree dip.

- Slivers of pink duck breast cooked in five spice and honey, presented on a skewer with crisp radish, with a yellow plum dip.

Mull Cheddar Gougère

- savoury choux bun with a rich cheese sauce filling

Individual dietary requirements can be catered for if not covered in the above selection.

3 canapes £9pp | Additional canapes £2