

THE BRIGADIER PACKAGE

Choose one option from each course

Starters

Beetroot cured salmon gravalax, whipped crowdie, roast pickled and raw golden and candy stripe beets, micro leaf salad.

Chicken and pistachio terrine, fresh piccalilli, seasonal leaf salad, sourdough crisp.

Peppered carpaccio of wild Scottish venison, shaved parmesan, mizuna, toasted hazelnuts, hazelnut oil and horseradish crème fraiche.

Mains

1 hour smoked salmon fillet, braised fennel, asparagus, lime butter sauce, pea tendrils, chive oil.

Gressingham duck two ways - confit duck leg and roast breast, sofrito puy lentils, Mirabelle plum puree, roast butternut, green pepper sauce.

Noisette of lamb, boulangere potatoes, pea puree, peas, baby carrot, baby leek, mint jus.

Desserts

Chocolate cremeaux, blood orange sorbet, almond brownie.

Vanilla panna cotta, pickled blueberries, fresh berries, raspberry and rose granite, amaretti biscuits.

White peach melba - roast white peach, fresh raspberries, raspberry ripple ice-cream, raspberry sauce, lemon balm, viola flowers.

Tea | Coffee | Petite Fours

£70 per head

THE COLONEL PACKAGE

Choose one option from each course

Starters

Chicken, baby leek and shitake mushroom presse, dressed leaf salad, chicory, toasted hazelnuts, red onion chutney. Burrata, dressed heritage tomato salad, fresh basil, herb oil.
Hot smoked salmon and crowdie rilette, fennel, herb and micro leaf salad, lemon dressing, sourdough toast crisp.

Mains

Cod Nicoise - Cod fillet, tomato fondue, new potatoes, fine beans, Quails eggs, slow cooked tomatoes and olives, salsa. Verde Roast pork loin, pomme puree, buttered baby vegetables, smoked apple puree, gravy with grain mustard.
Roast gigot of lamb studded with rosemary and garlic, fondant potato, peas, baby onions and gem lettuce, chantaney carrots, mint jus.

Desserts

Tokaj wine poached pear, sticky gingerbread, Katy Rodgers crème fraiche.
Raspberry and pink pepper parfait, Perthshire raspberries, raspberry coulis, lemon balm and viola flowers.
Lemon tart, vanilla roast strawberries.

Tea | Coffee | Shortbread

£60 per head

THE CAPTAIN PACKAGE

Choose one option from each course

Starters

Scottish buffalo mozzarella and dressed heritage tomato salad, fresh basil, balsamic glaze.

Hot smoked salmon salad with pea salad (peas, sugar snaps, tendrils and baby leaves), lemon dressing.

Chicken liver parfait with plum and apple chutney, micro leaf salad and sourdough crisp bread.

Mains

Truffle and herb butter chicken breast, potato galette, seasonal greens, chantenay carrots, chicken café au lait sauce.

Sticky pork belly, mustard creamed potatoes, fine beans, blistered carrot, burnt apple puree, pan jus.

Fillet of sea bass, pea puree, peas and edamame beans, chorizo, parmentier potatoes, dill oil.

Desserts

Perthshire berry mess—berries, elderflower jellies, meringue kisses, white chocolate Chantilly, raspberry coulis, Thai basil.

Baked lemon curd, yoghurt ice-cream, shortbread, candied zest, lemon balm.

Vanilla crème brulee, Perthshire raspberries, raspberry coulis.

Tea | Coffee | Mints

£50 per head

ADDITIONAL VEGETARIAN/VEGAN OPTIONS

Red wine poached pear salad with pickled walnuts, labneh, baby courgette and dressed leaves.

Slow roast tomatoes, criso artichokes, fine beans, pickled baby vegetables, basil, carrot and black sesame dressing.

Mushroom and tarragon terrine, roast king oyster, crisp enoki, pickled shimeji, courgette cream, tahoon cress.

Roast aubergine, tomato fondue, crushed avocado, Ayrshire bonnet cheese crisp.

Roast cauliflower steak, spiced cauliflower puree, tenderstem broccoli, mint yoghurt, pomegranate, roast pumpkin seeds.

Leek, mushroom and chestnut pithivier, creamed spinach Forestier.

Gateaux of layered vegetables with babaganoush, seasonal greens, red pepper dressing.

CANAPE SUGGESTIONS

Chicken Caesar Crostini

- Roast Chicken breast with grain mustard served on a crostini with crisp lettuce and Caesar dressing

Watermelon, kalamata olive and bocconcini mozzarella skewer

- Bocconcini rolled in fresh chopped herbs (Vegetarian / can be made vegan with vegan feta in lieu of bocconcini)

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 smoked apple butter

- a mini quiche topped with a smoky apple puree (Vegetarian)

Pea, feta and preserved lemon in a fine feuille de bric pastry tart shell

- fresh peas, pea puree, pea tendrils, crumbled feta and preserved lemon zest in a thin home made bric pastry fluted tart case (Vegetarian)

Sticky pan seared Perthshire lamb with a mint houmous dip

King prawn skewer with a mango, lime and sweet chilli salsa dip

Quails' eggs with coronation mayonnaise

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

Tomato, roast pepper and basil crostini with shaved Ayrshire Bonnet

- Bonnet is a vegetarian hard goats cheese which is a good parmesan substitute (Vegetarian, vegan available)

Mini roast beef and Yorkshire pudding with Horseradish mayonnaise

Smoked Salmon Blini with lime Katy Rodgers Crème Fraiche

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

Whipped Katy Rodgers Crowdie with dill and pickled golden and candy beetroot in a fine pastry shell

- (Vegetarian)

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

3 canapes £9pp | Additional canapes £2

SPRING - SUMMER

BUFFET SELECTION

1. Paella

Giant pans of traditional Spanish paella, including a vegetarian alternative

Manchengo cheese, quince, figs

Baby leaf salad, red pepper dressing

Sourdough breads, butter, oils and balsamic

Celeraic, apple and grain mustard slaw

Heritage tomato, artichoke salad with bocconcini mozzarella and salsa Verde

Dessert table

Pecan and almond brownie, Katy Rodgers crème fraiche

Lemon posset, candied zest

Perthshire berries, cinnamon sugar, clotted cream

Cheese – selection of Scottish cheeses, quince, grapes, oatcakes (£2 supplement)

£40pp

2. Charcuterie

Selection of charcuterie boards with Scottish meats, cheeses, pickles, crackers and chutneys.

Mini Scotch beef, caramelised onion and Whisky pasty

Poached loch duart salmon, watercress, sauce vierge

Mini crab cocktails, crisp lettuce, brandy cocktail sauce

Watermelon, feta, kalamata olive and herb skewers

Garden salad, lemon and honey dressing

Rocket, Blue murder cheese, walnut and pear salad, walnut oil

Plated dessert

Cranachan semi freddo, Perthshire raspberries, raspberry sauce, shortbread

£45pp