

BLISSFUL BEGINNINGS

£50 inc VAT per person

STARTER

Cauliflower, Mull Cheddar, Mozzarella and Feta Fritters with
a Bloody Mary Chutney

Tempura Chicken with Soy, Chilli and Ginger dressing with Spicy Mayo

Chicken Liver Pate with Drunken Cherries and Oatcakes

MAIN

Corn Fed Chicken with Basil Mousseline and a Creamy Red Pepper
Sauce and Slow Roast vine Tomatoes

Slow cooked Blade of Beef with a rich Caramel Onion, Red Wine
and Pancetta Jus

Creamy Lemon Risotto with Roasted Asparagus,
Mediterranean Vegetables and herb Oil

Sides to Complement

DESSERT

White Chocolate and Raspberry Cheesecake with Raspberry Coulis

Lemon Posset with Thyme crumble and fresh Raspberries

Sticky Toffee Pudding with Salted Caramel and Cream

ELEGANT ENSEMBLE

£62.50 inc VAT per person

Package Includes Starters, Mains, & Tea/Coffee

STARTER

Scottish Goats Cheese Brulee with Fig and Orange compote
and Ciabatta Toasts

Smoked Chicken and Mango Tian, Mango Creme Fraiche,
Coriander and Chilli Salsa and Avocado

Smoked Haddock, Puy Lentil and Parmesan Tart with
a Peashoot and Toasted seed Salad

MAIN

Twice cooked Confit Pork belly with Stornoway Black Pudding Mash,
Apple Fritter and Creamy Belhaven Cider Sauce

Spinach, Pine nut and Filo Pie with a spiced Roast Vine Tomato sauce

Pan Fried Sea Bass with Brown Shrimp and Lime Butter

Sides to Complement

DESSERT

Whipped Cranachan Trifle Pot

Coconut Cream Cheesecake with Caramelised Mango and Mango Pulp

Chocolate and salted caramel Pots

SUMPTUOUS SOIREE

£75 inc VAT per person

Package includes Starters, Mains, Desserts & Tea/Coffee

STARTER

Asian Prawn, Sweet Potato and Coconut Fritters
with a Lime and chilli Dressing

Haggis or Veggie Haggis Tarte Tatin
with Figs and Red Onion Marmalade

Ham Hock and smoked chicken Terrine
with Homemade Picallili and Focaccia bread

Belhaven smoked Salmon Crostini
with Smashed Avocado and Beetroot jam

MAIN

Beef Fillet rolled in Pink Peppercorns and Dijon Mustard,
Malt Whisky and peppercorn Sauce with a Haggis Bon Bon

Pan seared duck Breast with Duck fat smashed Potatoes
and a Spiced Cherry and port Jus

Pan Seared Cauliflower Steak with a Creamy Butterbean Puree,
Chimichurri and Pomegranate Seeds

Pan Fried Salmon with Citrus Crush Potatoes and Crayfish,
Lime and Basil Hollandaise

Sides to Complement

DESSERT

Individual Strawberry and Passion Fruit Pavlova

Dark Chocolate and Raspberry Tart with Raspberry Sorbet

Amaretto Syllabub with Spiced Cherries

Gingerbread Cheesecake with Salted Ginger Caramel

OPULENT OATH

£90 inc VAT per person

Package Includes Bread, Starters, Palette Cleanser, Mains, Desserts, Tea/Coffee

Homemade Focaccia with with Edinburgh Sea Salted butter

STARTER

Pan Seared Scallops with Minted Pea Puree and crispy pancetta Shards

Charred lamb Fillet Nicoise salad

Goats Cheese and beetroot Croquettes with a Maple Chilli Drizzle

Hot Smoked Salmon Mousse Wrapped in Oak Smoked Salmon
with Pickled Cucumber

PALETTE CLEANSER

Gin and tonic, Mango and Orange or Strawberry and Lime Sorbet

MAIN

Butternut and Leek Strudel with Taleggio and Roast Herby Potatoes

Venison Wellington with a sloe Gin Jus, Dauphinoise Potatoes
and Wild Mushrooms

Seared Curried cod with a Curried Cauliflower Veloute,
Roast Cauliflower and Crispy Kale

Sides to Complement

DESSERT

Pina Colada Panna Cota with Caramelised Pineapple

Tiramisu Cheesecake with Chocolate Honeycomb Pearls and Chocolate Sauce

Cherry and Almond Tart with Stem Ginger Mascarpone

Trio of: Apple Creme Brulee, Mini Salted caramel and Apple Pavlova
and Apple Crumble Tartlet