



HOUSE FOR
AN
ART LOVER

DINNER MENU OPTIONS

Please choose your preference from menu A,B or C and then from this one dish for each course to create your personal set menu of 1:1:1 from which all guests will dine. Any special dietary requirements shall be catered for over and above this set menu

DINNER A £35

3 Courses

- Soup of your choice
- Cured salmon, avocado and radish
- Ham hock terrine, piccalilli and herb salad
- Smoked chicken Caesar salad and aged parmesan

- Hake, herb crushed potatoes, sprouting broccoli and butter sauce
- Supreme of chicken stuffed with haggis, pomme puree, seasonal vegetables and chicken jus
- Roasted gammon joint, savoy cabbage, apple compote and a cider sauce
- Butternut squash, toasted pine nuts and gorgonzola risotto

- Vanilla panna cotta, poached pear and almond crumb
- Sticky toffee pudding, toffee sauce and vanilla ice cream
- Mango parfait and coconut sorbet
- Selection of 3 cheeses, crackers and onion chutney (£2.50pp supplement)

Freshly brewed tea or coffee with tablet

DINNER B £41

3 Courses

- Soup of your choice
- Chicken and leek terrine, prunes and pickled carrots
- Smoked haddock fish cake with dill mayonnaise
- Stornoway black pudding, confit potato, poached egg and mustard sauce

- Fillet of Scottish salmon, herb crushed potatoes, sautéed greens warm tartare sauce
- Roasted rump of lamb, potato terrine, garden peas, asparagus, artichoke and lamb jus
- Haunch of venison, kale, pumpkin and a blackcurrant jus
- Polenta ravioli with artichoke, wild mushrooms and truffle

- Dark chocolate delicade cocoa nib tuille and salted caramel ice cream
- Pistachio pavlova, strawberry gel, macerated strawberries and white chocolate
- Coconut parfait, passion fruit curd, exotic fruits and lychee sorbet
- Selection of 3 cheeses, crackers and onion chutney (£2.50pp supplement)

Freshly brewed tea or coffee with tablet

DINNER C

3 Courses £47

- Celeriac, thyme and garlic veloute served with crispy shallots
- Duck Liver parfait, apricot chutney and toasted farmhouse bread
- Scottish scallops, cauliflower, apple and pickled samphire
- Crab bruschetta, toasted sourdough, crème fraiche, lemon and herb

- Fillet of beef, smoked mash with seasonal vegetables, roasted onion and a red wine jus (medium)
- Saddle of lamb, dauphinoise potato, caramelised cauliflower and rosemary jus
- Duck breast with crispy leg croquette, pak choi and a spiced duck jus
- Halibut with smoked bacon, wild mushroom and crushed potatoes

- Warm dark chocolate fondant and pistachio ice cream
- Banana tart tatin and salted caramel ice cream
- Lemon mousse, raspberry jelly and mini meringue
- Selection of 4 cheeses, artisan crackers and onion chutney

Freshly brewed tea or coffee with tablet

ADDITIONAL COURSES

Some optional additions to enhance your menu

Soups £3.50 pp

- Leek and potato
- Cream of vegetable
- Roasted butternut squash and sage
- Lentil
- ***Please ask for additional soup options as our chefs are happy to help.***

Sorbets £3.00pp

- Mango
- Raspberry
- Strawberry
- Passion fruit

Haggis timbale or vegetarian haggis timbale with whisky sauce

£5.50 pp

Cheese board with crackers and onion chutney

£50.00 per table