

Rustic bread and a Selection of canapés on arrival

Homemade caramelised red onion and roasted garlic whipped butter

Starters

Roasted cauliflower Velouté - vegan

Onion bhaji, harrisa oil (vegan, gf, df)

Cullen skink

Warm rustic bread (can be gf)

Pork belly

Black pudding bon bon, apple puree, celeriac and apple rémoulade (df, can be gf)

Whisky and honey cured and shaved salmon

Braised fennel, orange puree, radish (df, gf)

Roasted beetroot salad - vegan

Beetroot puree, caramelised pecans, chicory, raspberry dressing (df, gf)

Mains

Twice baked blue cheese soufflé

Candied walnuts, pear gel, roasted baby fennel, pickled carrots (v)

10oz Beef fillet steak

Fondant potato, whipped bone marrow butter on sour dough crouton, persillade, béarnaise sauce (can be gf)

Hake, mussel and potato curry Velouté

Samphire, baby onions (gf)

Lamb rump

Baby potatoes, salsify, honey roast parsnip puree, wild mushroom jus, parsnip crisps

King oyster mushroom & tofu wellington - vegan

Rosemary & thyme hasselback potatoes, sautéed greens, mushroom jus (vegan, df)

Sweets

Scottish cheese board

Quince jelly, chutney, oatcakes and crackers

Salted caramel Crème brûlée

Banana shortbread (can be gf, without shortbread)

Assiette of chocolate

Dark fondant, white ganache, milk foam, soil, crisp

Pear mille-feuille

Puff pastry, pear chilboust, pear compote, pecan brittle, cinnamon ice cream
(can be gf)

Cherry bakewell tart - vegan

Almond croquant, cherry sorbet