



FUNCTION MENUS 2018

*(A starter, soup or both should be chosen at the time of selection
There is a vegetarian meal available on request)*

- MENU 1 -

King Prawns on a bed of Pak Choi and Mixed Leaves served with
Mango, sliced Pear, Physalis and Fish Egg Roe drizzled with Marie Rose Sauce

Cream of Cauliflower, Lemon and Rosemary (V)

Grierson's Lemon Crumbed Chicken Breast with Pak Choi

Selection of Cheese and Biscuits

Or

Tropical Fruit Salad

Coffee and Mints

STARTER £ 35.50 SOUP £ 27.50 BOTH £ 35.50

- MENU 2 -

Homemade Duck Liver Pate served with Orange and Kumquat compote with Melba Toast

Sweet Potato Soup With Red Chilli, Coconut Milk and Fresh Coriander Leaf (V)

Highland Venison with Blaeberry and Redcurrant Relish,

Potato Dauphinoise and Vegetables

Selection of Cheese and Biscuits

Or

Chocolate Torte with Mascarpone Cheese

Coffee and Mints

STARTER £ 31.50 SOUP £ 29.50 BOTH £ 35.50



- M E N U 3 -

Fresh Fig, Parma Ham and Blue Cheese Salad served with Pecan Nuts and Honey Vinaigrette

Cream of Celeriac and Potato Drizzle with White Truffle Oil (V)

Fillet of Lemon Sole Garnished With Butterfly King Prawn, Served With Fried Rice and Watercress Sauce

Selection of Cheese and Biscuits

Or

Fresh Fruit Pavlova with Cream

Coffee and Mints

S T A R T E R £ 3 1 . 5 0 S O U P £ 2 9 . 5 0 B O T H £ 3 5 . 5 0

- M E N U 4 -

Clyde Valley and Tomato Bocconcini with Basil and Pine Nuts

Classic Italian Minestrone Soup (V)

Perthshire Rump of Lamb with Mint and Almond Crust, Rosemary Vegetables and Potato Puree

Selection of Cheese and Biscuits

Or

Tiramisu with Coffee Sauce

Coffee and Mints

S T A R T E R £ 3 2 . 8 5 S O U P £ 3 1 . 0 0 B O T H £ 3 6 . 8 5



- M E N U 5 -

Asparagus and Ham Tartlet with Creamy Brandy Sauce and Mustard Cress

Tomato, Dark Chocolate and Chilli Soup (V)

Roast Ribeye of Beef Marinated in Garlic and Thyme served with Potato Rosti
And Red Wine and Madeira Reduction

Selection of Cheese and Biscuits

Or

Profiteroles served with Chocolate Sauce

Coffee and Mints

S T A R T E R £ 3 7 . 1 0

S O U P £ 3 5 . 1 0

B O T H £ 4 1 . 1 0

- M E N U 6 -

Smoked Salmon and Prawn Parcel drizzled with Marie Rose Sauce
Accompanied with Seasonal Leaves

Cream of Broccoli and Goat's Cheese

Whole Roasted Beef Fillet with Rich Juniper Berry Jus and Dauphinoise Potatoes

Selection of Cheese and Biscuits

Or

Lemon Tart with Raspberry Coulis

Coffee and Mints

S T A R T E R £ 4 1 . 0 0

S O U P £ 3 6 . 0 0

B O T H £ 4 5 . 0 0

Please note: all food is prepared in our kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering