

FUNCTION MENUS 2024

(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 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 £ 43.00 SOUP £ 35.50 BOTH £ 48.50

- M E N U 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 £ 39.50 SOUP £ 37.50 BOTH £ 44.50



- 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 Fresh Fruit Pavlova with Cream

Coffee and Mints

STARTER £ 39.50 SOUP £ 37.50 BOTH £ 44.50

- 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 Jus Vegetables and Potato Puree

> Selection of Cheese and Biscuits Tiramisu with Coffee Sauce ****

> > Coffee and Mints

STARTER £ 41.50 SOUP £ 39.50 BOTH £ 45.75



- MENU 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, Thyme with Potato Rosti, Red Wine and Madeira Reduction

> Selection of Cheese and Biscuits Or Profiteroles served with Chocolate Sauce

Coffee and Mints

STARTER £ 46.50 SOUP £ 44.00 BOTH £ 51.00

- MENU 6-

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

Cream of Broccoli and Goat's Cheese Soup

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

Selection of Cheese and Biscuits Lemon Tart with Raspberry Coulis

Coffee and Mints

STARTER £ 51.00 SOUP £ 48.00 BOTH £ 55.00

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.

There will be a 10% service charge applied