



Canapé Selection

Canapés may accompany your drinks selection prior to dinner.

We recommend a combination of hot and cold
Canapés. Please choose from the following selection:

Dunkeld smoked salmon blini & horseradish cream
Goat's cheese & onion jam tartlet
Haggis bon bon
Chicken liver mousse with date chutney
Scotch quail egg
Warm pigs in blankets
Smoked chicken & mango tart
Mini beef burger with blue cheese dressing
Vegetable spring rolls
Smoked haddock & lemon fishcake
Confit cherry tomato & pesto tartlet
Mini chicken Caesar salad wraps

Choice of three canapés - £3.60 per person

Choice of four canapés - £4.60 per person

Choice of five canapés - £5.80 per person





Function Selector Menus

Please select a dish for each course of your menu, if you choose more than one dish per course for guest choice, then we will require a pre-order from your guests. You may choose up to 3 dishes per course for your function.

Starters

Chicken liver pate , date chutney & handmade oatcakes	£6.50
Dunkeld Smoked Loch Duart Salmon , beetroot relish & horseradish cream	£7.50
Roquefort Cheese Soufflé , apple and candied walnut salad	£6.25
Salmon Fishcake , Thai oriental salad, lime & chilli dressing	£6.50
Home Smoked Gressingham Duck breast , orange and radish salad	£6.95
Ham hock & haricot bean terrine , apple puree & black pudding	£6.50
Prawn and crayfish cocktail , avocado & lemon	£6.25
Trio of carved & frozen melon , with spiced sugar syrup	£6.00
Roast Wood Pigeon , onion jam, crisp bacon & Madeira jus	£7.25
Goats Cheese and Red Onion Tart , confit cherry tomatoes and balsamic reduction	£6.25
Carpaccio of Home Cured Scotch Beef , aged Parmesan and truffle vinaigrette	£6.50
Hand dived West Coast Scallops , chilli caramel, rocket salad, lemon crème fraiche	£9.50
Smoked Haddock & saffron risotto , poached egg, garlic aioli	£6.50

Soups

Cream of leek & potato	£4.50
Roasted tomato & basil	£4.25
Celeriac & spiced apple	£4.25
Cream of mushroom & tarragon	£4.25
Vegetable Broth	£4.25
Butternut Squash & feta	£4.25
Pumpkin & coconut	£4.25
Chicken broth	£4.50
Pea, ham & mint	£4.50
Curried parsnip & Honey	£4.00
Lentil & bacon	£4.50
Courgette, lemon & mint	£4.25
Cauliflower, parmesan & truffle oil	£4.50





Mains

Pan fried Fillet of Scottish Salmon , herbed gnocchi & béarnaise sauce	£16.50
Pan Fried Fillet of Sea bass , sautéed potato, caper & chive vinaigrette	£16.50
Fillet of Gigha Halibut , chorizo, mussel & curried beurre noisette	£18.95
Poached Salmon Fillet , lemon mayonnaise, potato & baby radish salad	£16.25
Breast of Chicken , timbale of haggis, neeps, tatties & whisky sauce	£16.50
Scotch Beef Fillet , potato rosti, wild mushrooms & red wine jus	£25.50
Roast Loin of Carnoustie Pork , crackling, grain mustard mash & cider sauce	£16.95
Perthshire loin of Venison , turnip gratin & red currant jus	£19.50
Roast Rib of Scotch Beef , roasted potatoes, Yorkshire pudding & onion marmalade	£19.50
Honey Roast Gressingham Duck breast , dauphinoise potato, puy lentils	£18.50
Braised Scottish Beef & mushroom Pie , buttery mash & thyme scented pastry	£14.95
Breast of chicken , fricassee of mushrooms, potato gnocchi	£16.50
Roast Rack of Perthshire Lamb , French style peas & cherry vine tomatoes	£18.50
Scotch Rib eye Steak , roast tomato, braised mushroom & handmade chip	£19.95
Scotch Beef Fillet Steak , roast tomato, braised mushroom & handmade chips	£25.50
Rump of Scottish Lamb , risotto of garden peas, mint & mascarpone cheese	£18.50
Chargrilled Vegetable & Goat's Cheese tart , basil pesto & rocket salad	£14.50
Wild Mushroom Risotto , truffle vinaigrette & parmesan shavings	£14.50
Moroccan cous cous & char grilled vegetable salad , with basil pesto dressing	£14.50

Desserts

Sticky Toffee Pudding , butterscotch sauce & homemade vanilla ice cream	£6.25
Lemon glazed Tart , orange sorbet & fruit coulis	£6.25
Dark Chocolate Nemesis , sauce Anglaise, caramelised oranges	£6.25
Steamed Ginger Pudding , cinnamon sauce & saffron ice cream	£6.25
Selection of Homemade Ice creams , homemade cookies	£6.00
Eton mess , with passion fruit sorbet	£6.25
Strawberry Soup , mascarpone ice cream	£6.25
Iced Praline Parfait , caramel sauce & coffee cream	£6.25
Banoffee Pie , toffee sauce & rum ice cream	£6.25
Orange cheese cake , with dark chocolate sorbet	£6.75
Selection of Scottish and French Cheese , oatcakes, grapes & quince	£7.75
Apple Tart Tatin , cinnamon ice cream & salted caramel sauce	£6.25
Apple Crumble , vanilla sauce & rhubarb ice cream	£6.00
Crème Brulee , shortbread & vanilla ice cream	£6.25

**All main course dishes will be accompanied with seasonal vegetables,
Should you wish specific dishes or would like to discuss further requirements
please do not hesitate to contact us**

A 10% service charge will be made for tables of 8 or more.

