

Our catering menus

Starters

Taster of haggis neeps and tatties. Price £3.75 per person. (With whisky sauce £4.25)

Homemade soup of your choice with crusty roll and butter. Price £3.05 per person.

Cullen Skink soup with crusty roll. Price £3.95 per person.

Smoked trout mousse with crisp salad and horseradish sauce. Price £5.25 per person.

Highland game terrine with oatcakes and spiced chutney. Price £5.30 per person.

Sliced smoked salmon and gravadlax with crisp side salad and dill dressing. Price £6.80 per person.

Ogeon melon crown filled with fresh strawberries laced with Drambuie liqueur. Price £3.25 per person.

Homemade pate and oatcakes with Arran spiced chutney and crisp salad. Price £4.95 per person.

Anti Pasti Platter. Consisting of the following items served on platters to each table. Salami, Chorizo sausage, Garlic steamed mussels in their shells, sun dried tomatoes, melon wrapped in Parma ham, vine tomatoes stuffed with fresh herbs and parmesan, mixed olives, Balsamic and olive oil dips with bread basket.

Price £6.50 per person.

Bread basket, mixed olives, balsamic and olive oil dips. Price £2.35 per person.

Tender slices of smoked duck drizzled with a sweet and sour dressing. Price £5.25 per person.

***ALL PRICES EXCLUDE VAT**

Main Courses

The following dishes are served with chef's selection of potatoes and vegetables:

Homemade steak pie topped with puff pastry. Price £7.95 per person.

Roast beef served with an onion, mushroom and whisky sauce. Price £9.50 per person.

Venison casserole with riche red wine gravy. Price £8.95 per person.

Fillet of chicken served on a bed of haggis with a coarse grain mustard sauce. Price £8.50 per person.

Fillet of chicken with smoked bacon, and mushroom cream sauce. Price £8.50 per person.

Rich sticky lamb and root vegetable stew. Price £8.50 per person.

Poached Scottish salmon steak with an asparagus white wine, and cream sauce.

Price £8.50 per person.

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Vegetarian Options

Wild mushroom served in tarragon, coarse grain mustard, white wine and cream sauce served on a bed of basmati rice. Price £7.95 per person.

Char-grilled Mediterranean vegetable risotto. Price £7.50 per person.

Spinach and ricotta filo parcels with roasted tomato sauce. Price £7.25 per person.

Roasted peppers filled with wild mushroom risotto topped with parmesan shavings. Price £7.50 per person.

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Desserts

Fresh fruit salad or strawberries. Price £3.25 per person. (one choice)

Apple crumble with custard or cream. Price £3.85 per person.

Strawberry cheesecake with creme anglaise. Price £3.85 per person.

Chocolate torte with wild berries and whipped cream. Price £3.95 per person.

Caramel and apple crumble served with Mackie's vanilla ice cream. Price £4.00 per person.

Lemon cheesecake. Price £3.85 per person.

Chocolate profiteroles topped with warm chocolate sauce. Price £3.50 per person.

Cranachan cheesecake served with fruit coulis. Price £3.85 per person.

Scottish cheese board with grapes, crackers and oat cakes. Price £4.25 per person.

Tea coffee and mints. Price £1.70 per person.

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