

Canapés -

- Smoked trout **or** smoked salmon with horseradish on brioche
- Goats cheese and red onion
- Parfait of chicken livers with apple chutney
- Filo purse of mushrooms in a white wine cream
- Fresh fruit kebabs
- Pork and leek sausages **or** Venison and cranberry sausages

Starters -

- Fresh fruit and Galia melon with orange and grapefruit sorbets
- Roast smoked salmon with horseradish, orange and tomato dressing
- Roulade of smoked salmon with Loch Earn trout and pink grapefruit
- Roasted pancetta, asparagus and Scottish brie salad
- Terrine of chicken layered with peppers and sunblushed tomatoes
- Tobermory cheddar cheese tart and beetroot relish
- Salad of roasted peppers, plum tomatoes, garden herbs and shaved parmesan

Soups - (Soups served with freshly baked bread)

- Tomato and basil soup served with cheese croutons
- Carrot, coriander and honey soup
- Spiced parsnip and apple
- Spiced lentil, tomato and bacon
- Scotch broth
- Lentil and vegetable
- Rich onion with croutons

Main Courses - (served with a selection of fresh vegetables and potatoes)

- Baked fillet of cod with a parmesan, herb and lemon crust and tomato sauce
- Fillet of salmon in filo pastry with dill and orange
- Loin of pork with crackling, sage and onion and baked cider apples
- Fillet of Strathearn lamb with thyme and mushrooms baked in pastry
- Sirloin of Angus beef with red wine gravy and Yorkshire pudding
- Breast of Guinea Fowl with apples, shallots and calvados gravy
- Supreme of chicken with lemon and tarragon baked under trellis pastry

Desserts -

- Pastry basket of poached pear with vanilla pod ice cream
- Local raspberry cranachan with Famous Grouse liqueur
- Summer pudding of Perthshire berries with raspberry sauce
- Rich tart of chocolate served with rum and raisin ice cream
- Apple, sultana and calvados brandy pie with cinnamon ice cream
- Warm lemon tart and blood orange sorbet
- Scottish cheeses and oatcakes

Buffets -

- Baked fillet of salmon with dill and lemon
- Broccoli, leek, tomato and cheddar strudel
- Lightly spiced free range chicken with coriander
- Breast of chicken with sunblushed tomatoes and basil
- Roast loin of pork with apple and sage stuffing
- Roast lamb and savoury stuffing
- Slow cooked Highland beef casserole with shallots and thyme
- Haunch of venison casserole in a reduced red currant gravy
- Tart of Scottish brie, leeks, tomatoes and mushrooms
- Tagine of butternut squash, shallots and sweet potato

Salads

Water melon, red onion and olive / **G**reen bean salad / **M**ushroom salad / **R**oasted peppers and aubergine salad / **L**ightly spiced celeriac, carrot and sultana / **T**ossed mixed leaves, rocket and garden herb salad / **H**ot baby potatoes

Evening Supper -

Bacon rolls **or** Soup & sandwiches **or** Stovies **or** Haggis, neeps & tatties **or** Chilli **or** Chicken Curry.

Spit Roast Option -

We can work alongside Spit Roast suppliers to provide hot and / or cold accompaniments (depending on the time of year), any additional courses and all crockery, cutlery etc. Spit roasts are usually booked and paid for directly with the supplier and in our experience they start around £650 for a hog size to feed 100 guests.

Many more choices are available. All costs include the provision of crockery, cutlery, condiments, glasses, white table linen & napkins, staffing and VAT.