

function menus...

function menu 1

hot smoked salmon with crispy leaves and a lemon beurre blanc.



a light pea and pear soup with chive cream.



pan fried chicken breast with a cheese and tarragon stuffing and peppercorn sauce.

chef's selection of fresh vegetables.



iced vanilla parfait with oven roasted strawberries, orange and black pepper sorbet with a crisp poppy seed tuile.



freshly ground coffee with petit fours.

£41.00 per person

function menu 2

cajun spiced salmon with crispy leaves and a red pepper and pesto dressing.



a light cauliflower and almond soup.



supreme of chicken with walnut and orange stuffing, wrapped in a butter pastry and citrus sauce.

chef's selection of fresh vegetables.



strawberry and raspberry torte with red berry coulis and white chocolate ice cream.



freshly ground coffee with petit fours.

£41.00 per person

*prices subject to change

function menus...

function menu 3

fantail of galia melon with seasonal fruits and passion fruit sorbet.



cream of potato and smoked haddock soup.



breast of chicken with cream cheese, apricots and tarragon, served with a whisky cream sauce.

chef's selection of fresh vegetables.



lemon and lime panna cotta with spiced pineapple compote, passion fruit ice cream and sable.



freshly ground coffee with petit fours.

£41.00 per person

function menu 4

chicken terrine with hazelnut and fine peppers served with blackcurrant preserve.



a light carrot and orange soup with basil.



saddle of lamb with fresh mint, fried apple and red wine jus.

chef's selection of fresh vegetables.



white chocolate and glayva delice with roasted coffee bean ice cream, tia maria anglaise and almond biscuit.



freshly ground coffee with petit fours.

£44.00 per person

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function menus...

function menu 5

salad of parma ham and melon with a red pepper vinaigrette, cherry tomatoes and toasted pinenuts.



a light potato and leek soup.



guinea fowl with apple and sage stuffing with a dry sherry and morel mushroom sauce.

chef's selection of fresh vegetables.



brandy snap basket with seasonal berries, coconut ice cream and sauce anglaise.



freshly ground coffee with petit fours.

£44.00 per person

function menu 6

duck and armagnac terrine with an orange and red onion marmalade.



sunblushed tomato soup with fresh mint cream.



roast spiced fillet of salmon with rice, coconut and lemon grass.

chef's selection of fresh vegetables.



dark chocolate and orange torte with caramelised orange confit and vanilla ice cream.



freshly ground coffee with petit fours.

£44.00 per person

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function menus...

function menu 7

locally smoked salmon with dill dressing.



haggis wi' neeps and champit tatties.



roast sirloin of beef with a whisky sauce
glazed shallots and chateau potatoes.

chef's selection of fresh vegetables.



lemon posset, seasonal berry compote with
raspberry sorbet and butter shortbread.



freshly ground coffee with petit fours.

£51.00 per person

function menu 8

terrine of smoked, cured and fresh local salmon
served on an ayrshire potato and lobster salad
with a citrus honey dressing and dill vinaigrette.



timbale of haggis, neeps and tatties
served with a malt whiskey and chive sauce.



hedgerow berry and elderflower refresher.



tournedos of corn fed chicken wrapped in
achiltibuie ham and served on a braised
potato fondant with wilted greens, medley
of seasonal vegetables, forest mushrooms
fricasse and madeira jus.



delice of dark and white chocolate served with
vanilla ice cream, crisp tuile
and a duo of sauces.



freshly ground coffee dainties.

£51.50 per person

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function menus...

function menu 9

a duo of warm and chilled local salmon - parcel of marinated salmon served on a warm tomato relish with a delice of smoked, cured and fresh salmon with pear and cucumber compote, coriander and lime dressing.



crispy haggis cake served on a turnip fondant with a red onion and ayrshire bacon confit and a whisky scented scotch broth sauce.



glayva and apple jelly served in a clear sugar shot glass topped with granny smith apple ice.



medallion of caledonian beef topped with forest mushroom parfait served with thyme flavoured dauphinoise, truffled spinach, medley of seasonal vegetables and a madeira jus.



honey comb crème brulee with almond and pistachio biscotti and drambuie ice cream.



fresh ground coffee and dainties.

£62.00 per person

function menu 10

delice of confit duck, ayrshire ham hock and foie gras, served with a petite salad and a kumquat and orange preserve.



crisp fillet of wild sea bass on a local scallop and crab cake with wilted bok choy oriental sauce and a lime and coriander dressing.



refreshing crab apple sorbet with a liquid apple centre encased in a blown sugar apple.



roast fillet of caledonian beef served with a duxelle filled potato fondant, celeriac and arran mustard slaw medley of seasonal vegetables, morel cream and madeira jus.



milk chocolate and butter mousse with black cherry sorbet and warm amarina cherry compote.



freshly ground coffee dainties.

£67.00 per person

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