



SAMPLE MENU CHOICES

Festive Canapés

Please choose 3 options from below to create the festive season menu:

Slow roast turkey, onions and sage arancini

Tiny venison sausages tossed in classic Cumberland sauce

Super soup shot of maple syrup roasted parsnips,
hint of cumin, balsamic drips (v)

Ubiquitous festive smoked Shetland salmon
roulade with herby cream cheese

Chilled stilton toasts and quince jelly (v)

Tiny quiche of beetroot, oranges, cinnamon and
sprouts with roasted pine nuts (v)

Sage and onion sausage rolls dusted in sesame and fennel seeds

Belhaven's finest smoked trout salad with Granny
smiths and fennel on nutty black toast

'Old school choux' profiterole shell filled with rich liver
parfait finished with an aromatic white truffle scent

Warmed apple wood smoked cheese, celeriac and
crème fraîche tartlet with fruity chutney (v)





SAMPLE MENU CHOICES

3 Course Festive dinner

Please choose one starter, main and dessert with vegetarian alternative to create your menu;

STARTER

Duo of hot and cold smoked Shetland salmon. Purple potato and caper salad with home rolled oaties, rocket leaf and rape seed oil dressing

Wine and spice poached pears and hint of hickory smoke. Pepper crowdie and scorched walnuts, finished with sweet vinegar syrup and quince jelly (v)

'Partridges and pears'

Rich game terrine with winter spiced chutney, soured port jelly and warmed sable

MAIN

Turkey paupiette roasted in bacon with cranberry and apricot stuffing, coarse grain mustard mash and roasted roots. Rich wine and herb sauce

Cinnamon and star anise marinated lamb rump, roasted with casserole of herbed barley, rosemary studded cherry tomatoes, caramelised parsnips and tamarind infused gravy

Mushroom and stilton wellington served with honey glazed roast root Christmas vegetables, golden châteaux potatoes and an orange and cranberry jus (v)

DESSERT

Traditional plum and brandy pudding, whisky custard sauce shot, almond caramel wafer

Caramelised apple tart tatin, warmed with vanilla brandy syrup, served with clotted cream ice cream

Mulled fruit panna cotta with candied almonds, honeycomb and tiny cinnamon choc ice

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Freshly brewed tea and coffee
with cranberry and white chocolate fudge





Arrival Drinks

Please choose from one of the options below plus a soft drink selection

Scotch Bellini

Chambord, scotch liqueur topped with champagne

Honey Mulled Wine

Drambuie, rum, grenadine and orange

Shaken with a mulled wine float

Winter Sloe

Vanilla vodka, sloe gin, lime and cinnamon syrup

Prosecco

Prosecco Corte Alta NV, DOC, Italy

SOFT OPTIONS

Cranberry Fizz

Cranberry juice, ginger beer and fresh raspberries

SUGGESTED WINE WITH THE MEAL

Fathom's Sauvignon Blanc, New Zealand

Typical of Kiwi Sauvignon, the bouquet springs from the glass, offering plumes of citrus, green grass and elderflower. The palate is burst of crisp grapefruit and gooseberry flavours.

St Desir Pino Noir, France

Showing violets and sweet red berries on the nose the palate is rich, velvety and full, with well-integrated oak.





MENU CHOICES

Additional Choices

Amuse Bouche

Kiln roast salmon with herbed crème fraîche, tiny Anna potatoes, béarnaise sauce and black bread croutons

Fried chick pea, coconut and peanut cakes with mango chutney and tiny sprouts (v)

Duckling and foie gras bon bon with velvety truffle parsnips

£5.75 per person

Soup Shots

Fragrant oriental chicken broth with miso, choy and pickled ginger

Super smooth celeriac soup, apple shavings and charred hazels (v)

Leek and potato cappuccino (v)

Charred red pepper purée with whipped paprika cream (v)

£4.25 per person

Sorbet Course

Elderflower and lime

Rhubarb and ginger

Tomato and basil

Gin and tonic

£4.25 per person

Cheese Course

Selection of Scottish artisan cheeses with homemade chutney, oatcakes, dried fruits and walnuts

£8.75 per perso

