

Weddings

Canapes

Grilled zucchini, aubergine, red pepper humus tartlet

Saffron arancini, parmesan crisp

Whisky infused baggis bon bon, pickled neep, smoked cheddar mash

Prawns, caponata, pine nuts, basil

Let's Begin

Argyll Venison Carpaccio

celery asparagus salad,
pumpkin seeds

—

Honey Soy Duck

pak choi, bean sprouts,
grapefruit, coriander, nuts

—

Textures of Heritage Beetroot

goats cheese, toasted nuts,
honeycomb

—

Pea Risotto

courgette, shaved fennel

—

Twice baked Salmon Soufflé

chicory, ovo salad

—

Garden Pea Marjoram Soup

ham hock, tortellini

Mains

Pan Seared Trout Fillet

steamed asparagus, heritage
carrots, white miso sauce

—

Corn Fed Chicken Supreme

truffle mash, mushroom ragu,
pepper coulis

—

Scottish Cod

wild garlic spinach puree,
wild mushroom, asparagus,
baby potatoes

—

Sous Vide Lamb Rump

fricassée peppers, broad beans,
feta, parisienne potato

—

Grilled Artichoke

ratatouille, parmesan

The Finale

Tropical Fruit Terrine

coconut lime cream, spiced
mango, passion fruit,
lychee meringue

—

Lightly Spiced Pear

butter chocolate sauce, toasted
almonds, vanilla ice cream

—

Black Forest Gateau

chocolate, sour cherry,
kirsch, vanilla

—

Mini Sticky Toffee Pudding

toffee apple panacotta,
blackberry ice cream