

ruby

Starters

Smoked haddock and potato soup
Cream of asparagus soup with almond Chantilly **V**
Tomato bisque with scallop and dill **V**
Italian minestrone soup with garlic cheese croutons
Country style paté with Cumberland sauce and ciabatta toast
Local mussels in Pernod broth
Haggis mash fritters
Vegetable assortment tempura **V**
Mini oriental crab cakes with Thai chilli sauce
Saffron and tomato risotto with lemon butter and coriander **V**

Main Courses

Roast sirloin of Angus beef in a rosemary au jus and mushrooms
Chicken supreme Greek style with artichokes, feta cheese and smoked ham Julienne
Chicken breast Maryland on corn pancake with pineapple Reiny and Melba Sauce
Apple butter glazed pork loin stuffed with apricots and dates served with a hazelnut sauce
Roast leg of lamb stuffed with garlic and rosemary topped with minted pan jus
Baked lemon sole and salmon duet cooked in Riesling wine and mixed herb sachet
Tofu vegetable stir fry in sesame dressing **V**
Mediterranean grilled vegetables with feta cheese **V**
Crepe and vegetable terrine with organic tomato puree **V**

Desserts

Chocolate Kahlua Jaffa cheesecake
Brandy chocolate crème pie
Rustic country apple pie
Old fashioned lemon meringue pie
Deluxe chocolate grande torte
Sticky toffee pudding and caramel anglaise
Pecan toffee mousse tart
Individual bread and butter pudding with Chantilly cream
Sweet nectar peach melba
Scottish cheese board with local oatcakes (50p extra)

Select three dishes each from Starters, Main Courses and Desserts.
Your guests will be invited to make one selection each from your menu.
Vegetable options are shown overleaf.

Price per person £31.95
The above price includes VAT at 20%.
Prices are subject to change and will be confirmed, three months prior to your function.

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