



Dinner Menus 2018





Canapés Menus

£3.50 per canapé



Rare Roast Beef with Shaved Parmesan
Char roasted Chicken with Sun dried Tomato
Courgette and Red Onion Confett (v)
Five Spice Duck & Papaya Pastry Cup
Duck Parfait with Caramelised Orange
Parma Ham with Salsa
Tartlet with Crab, Ginger & Lime
Smoked Salmon and Avruga Caviar
Atlantic Prawn with Cayenne Pepper
Cream Cheese and Dill Pickle (v)
Mozzarella and Tomato on Crostini (v)
Haggis Balls (served hot)





Golf Dinners



Par Three Menu - £45
Consisting of Three Courses and Coffee

Par Four Menu - £50
Consisting of Four Courses and Coffee

Par Five Menus - £60
Consisting of Five Course and Coffee

**Par Three
Choose**

One Starter
One Main Course
One Dessert
Coffee with Mints

**Par Four
Choose**

One Starter
One Soup
One Main Course
One Dessert
Coffee with Mints

**Par Five
Choose**

One Starter
One Soup
One Main Course
One Dessert
Cheese Plate with
Chutney and Biscuits
Coffee with Mints





Starters



A Smoked Gresham Duck Breast Set on a Herb Leaf with Beetroot Relish

B Trio of Smoked Fish with Spring Leaves and Spiced Tomato Chutney and Lime Dressing

C Filo Basket of Smoked Haddock Risotto with Poached Egg

D King Prawns in a Seafood Sauce on fine Shredded Lettuce Salad with Whole Grain Bread

E Pressed Chicken Terrine with Oat Cakes and Red Currant Jelly

F Ham Hock Terrine with Whole Grain Mustard Dressing

G Half Ogen Melon with Strawberries

H Seared Scallops with Black Pudding and Chive Butter Sauce





Main Dishes



A Pan Seared Duck Breast
with Black Cherries

B Fillet of Aberdeen Angus Steak
with Caramelised Onions

C Rack of Highland Lamb with Herb Crust

D Fillet of Sea Bass with Stir Fried Vegetables and
Lemon Butter Sauce

E Seared Escalope of Scottish Salmon

F Supreme of Corn Fed Chicken with Wild Mushrooms

G Fillet of Pork Stuffed with Prunes and Apples on a
Cream and Calvados Butter Sauce

H Roast Monk Fish with Garlic and Herb Butter

All Mains served with Seasonal Vegetables and Potatoes





Dessert



Two Mini Desserts Served with a Basket of Ice Cream

Choose 2

- A Cranachan Cheese Cake
- B Salted Caramel Cheese Cake
- C Sticky Toffee Pudding
- D Glazed Lemon Tart
- E Chocolate Coated Choux Bun
- F Dark Chocolate Truffle
- G Lemon Posset
- H Fresh Fruit Tart

Cheese Plate

Five Cheeses Served with Chutney, Grapes, Oat Cakes and Biscuits

Vegetarian Menus and Dietary Requirements
Please contact us regarding any of the above requirements
Price includes chef and waiting staff for total of two hours
Includes Bone China and Silver Cutlery
Drinks service can also be provided

