

Canapés

Smoked Haddock and Chive twice-baked Potatoes

Scottish Salmon Tartare, Rye Toast, Avocado and Dill

'Bombay' Pickled Devilled Eggs

'Rarebit' on Sourdough Toast, Chilli Jam and little Gherkins

Cauliflower, Chilli and Onion Fritters with Coconut-Pickle Dip

Trout Croquettes with Mustard and Lemon Mayonnaise

Turkey, Sage and Brie 'sausage' rolls, Cranberry Ketchup

Potted Hough on Buttered Toast triangles with Pickled Red onions

Prune, Stilton and Rosemary, Smoked Bacon 'Pigs in Blankets'



Starters

'Bloody Mary' Prawn Cocktails, Grilled Prawns, Caraway and Dill Soda Bread

Pan-seared Squid with roasted Peppers, confit Garlic, Thyme and Lemon dressing

Tandoori Prawns, Katchumber Salad, Flatbread with Spiced Butter

Marinated Trout with Lime and Pink Peppercorns, Fennel and Celeriac Salad, Dill and Lime sauce

Roasted Black Grapes, Goats cheese and Honey Sourdough, Walnut and Rocket salad

Thyme and Chablis-baked Camembert with Cornichons, Radishes and Sourdough 'Soldiers'

Chipotle Black Bean and Mushroom Tacos, Pico de Gallo Salsa, Guacamole (Vegan)

Carrot and Turmeric Soup with Harissa roasted Chickpeas, Sundried - Tomato Hummus Crostini (Vegan)

Warm Crispy Duck Salad with Cranberries, Clementines, Winter Leaves and Pistachios

Pulled Turkey and Sweetcorn Chowder with Charred Corn Crumble

Waldorf Salad - Walnuts, Pomegranates, Chicory, Roquefort dressing



Main

Aromatic Roast Duck, Red Cabbage and Cranberries, Puy Lentils with Pancetta and Chestnuts

'Irn Bru' and Orange Glazed Ham, Piccalilli, Watercress, Chicory and Chard Gratin

Roast Venison with Espresso and Herb rub, Red Wine and Chocolate sauce, Roast Carrot Mash, charred Kale

'Chermoula' Lamb with Cous-Cous stuffed Red Peppers with Anchovies and Olives, Parsley salad, Tahini dressing

8-hour Persian Spiced Pork Belly, Brussel Sprout Slaw, Bulghur Wheat studded with Preserved Lemon and Walnut

Pork Shoulder with caramelised Fennel and Apple, 'Pork Scratching' Potato and Cabbage Cake, Cider Gravy

Cod with a Crab and Herb Crust, Watercress sauce, Griddled Green Beans, Lemon and Herb Pilaf

Roasted marinated Cauliflower, White Bean and Thyme puree Pistachio Pesto (Vegan)

Stuffed Butternut Squash with Bulghur Wheat salad, Onion 3-ways, Roast Garlic and Mushroom Gravy (vegan)

Parma Ham and Mozzarella Chicken 'Kievs' with Parmesan Polenta, Winter Greens Salad



Dessert

Sticky Date and Toffee pudding, Salted Butterscotch sauce, Apple rings,
Vanilla Crème Anglaise

Gin and Tonic Jelly, Lime sorbet, Sherbet sparkle (contains alcohol),

Spiced Spanish-style Chocolate Pot, Pistachio and Cranberry Biscotti,
Clementine Cream

Eggnog Bread and Butter Pudding, Marmalade Baked Plums, Caramel
Sauce

Dark Chocolate and Cardamon Ganache Cake with Slivered Pistachios
and Rosewater Cream (Vegan)

Black Forest Chocolate Brownies with Pecan-Ice cream, Cherry Syrup

Vin Santo and Raisin Rice Pudding, Toasted Pine nuts, Frozen Black
Grapes

Cheeseboard with Scottish cheeses from IJ Mellis, Trotters' Chutneys,
Selection of Oatcakes and Biscuits, Crudites and Fruit (additional
£5pp)

