

These menus are designed for parties of no less than 20 people

Set Menus

The Isle of Eriska Dinner Menu

Cream of Golden Vegetable Soup Topped with Crispy Croutons

**

Fillet of chicken stuffed with traditional haggis, Served with Pomme Puree and Glazed Carrots with a Heather Cream whisky Sauce

**

Home Made Swiss Meringue with Wild Strawberries and Raspberry Sauce

**

Tea Coffee and & Mints

**

£39.50

The Isle of Arran 4 Course Dinner Menu

Homemade Chicken and Goose Liver Pate Flavoured with port and Brandy Served with Garlic Bread

**

Roasted pork loin with pink peppercorn sauce potato gratin and purple sprouting broccoli

**

Profiteroles Filled with Chantilly Cream and topped with Butterscotch Sauce

**

Tea and Coffee and Mints

**

£39.50

Isle of Skye 4 Course Menu

Lentil and Ham Hough Soup

**

Slow Braised Steak with Forestiere Sauce of Bacon Lardons and Wild Mushrooms Served with Mustard Mash and Roast Root Vegetables

**

Traditional Apple Slice and Vanilla Ice Cream

**

Tea and Coffee Handmade Shortbreads

£50.00

The Holy loch 6 Course Menu

Amuse Bouche

**

Smoked Scottish Salmon Herb Blinis Crème Fraiche and Purple Basil Dressed in a Prawn and Dill Foam

**

Pear William and Star Anise Sorbet

**

Medallion of Chicken Filled With Stornoway Black Pudding with Pesto Mash and Roast Vine Tomato, surrounded in a Basil Jus

**

Individual Fruit Pavlova and Mango Coulis

**

Tea and Coffee and Homemade Sweet Tartlets

£65.00

Isle of Bute Dinner Menu

Seasonal Melon Mango Sorbet and Raspberry Coulis

**

Roast Sirloin of Beef with Yorkshire pudding and Horseradish Gravy, Served with Fondant Potatoes and a Selection of Buttered Vegetables

**

A Selection of Scottish Cheese with Grapes Celery and Cheese Biscuits

**

Tea Coffee and Petit Fours

**

£65.00

Loch Striven 7 Course Menu

Amuse Bouche

**

Seasonal Melon with Parma Ham, Wild Raspberries and Cinnamon Syrup

**

Pan Seared Sea Bass with Fettuccini and Saffron Butter Sauce

**

Medallion of Beef Fillet Served en Croute topped with Chicken and Gooseliver Pate, Served with Fondant Potatoes, Turned Root Vegetables and a Madeira Jus

**

Lemon Tart and Dark Chocolate Tuille

**

A Selection of Arran Cheese with Grapes Celery and Water Biscuits

**

Tea and Coffee Handmade Shortbreads

£95.00

Loch Fyne 7 Course Menu

Amuse Bouche

**

Hot Roast Smoked Loch Fyne Salmon and Apple Salad with a Toasted Walnut oil & Dill Dressing

**

Champagne Sorbet

**

Medallion of Scottish Venison wrapped in Savoy Cabbage with a Lentil and Bacon Mousse, served with Seasonal Root Vegetables and Rosemary Potatoes

**

Raspberry Cranachan and Tablet Ice Cream

**

A Selection of Scottish Cheese with Grapes Celery and Cheese Biscuits

**

Tea Coffee and Petit Fours

£95.00

Loch long 7 Course Menu

Amuse Bouche

**

Scottish Lobster and Crayfish Bisque

**

Lemon Refresher

**

Pan Fried Breast of Gressingham Duck with Dauphinoise Potato Glazed Vegetables and a Sherry Jus

**

Chocolate Tart and Raspberry Sauce with Chantilly Cream

**

A Selection of Scottish Cheese with Grapes Celery and Oatcakes

**

Tea and Coffee and Homemade Tablets

£85.00

Our menus are designed to give you a flavour of Scottish produce at its best. We are happy to cater for smaller parties however a minimum order fee will apply.