



Function Party Menus

Available for 10 or more people

The following menus are a selection of options that we know from experience have proved popular. However we are happy to consider any requests that you may have and happy to adapt dishes to suit your dietary requirements or preferences.

Please note:

We require a minimum of 10 days notice for these Function menus.

Please also note that some of the items in these menus may be only seasonally available and we may advise of this and offer alternatives depending on when your function is taking place.

These menus are available for a minimum number of 10 people. For all parties of 10 or more we also request a pre-order – we are happy to assist with this.

Please select a maximum of 4 choices from each course for your party.

If you require dishes to suit anyone with specific Dietary Requirements or Allergies please let us know in advance. Items with either or both the 'L' and 'G' are either already free from Lactose or Gluten or can be made Lactose or Gluten Free

Please do not hesitate to ask us if you have any questions or queries.

Function Menu Selector

Canapes

3 per person - £1.80 each

5 per person - £3.00 each

Choose from

Salmon en Croute and Cream Cheese

Haggis Bon Bons, Whisky Sauce

Chicken Parfait and Red Onion Chutney

Cream Cheese and Asparagus

Duck Liver and Orange Pate

Stilton Puffs

Prawn Roulade

Chick Pea Tapenade

Black Pudding with Red Wine Sauce

STARTERS

Vegetarian

Homemade Soup of the Day or of your choice served with

Ciabatta Croutons ('L' 'G')- £4.50

Galia, Charantais and Honeydew Melon, Summer Berries

Captured in the finest Champagne Jelly ('L' 'G')- £3.95

Sauteed Wild Mushrooms in a Blue Cheese Sauce

on a Toasted Brioche ('L' 'G')- £4.25

Spinach, Roasted Butternut Squash and Walnut Salad - £3.95

**Thai Chick Pea Patties, Homemade Sweet Chilli Sauce
and Salad Leaves ('L' 'G') - £4.25**

**Pear, Brie and Rocket Salad with Sunblush Tomatoes
and Olives ('L' 'G') - £4.95**

Non Vegetarian Starters

Pork and Apricot Terrine, Apple Chutney, Oatcakes ('L' 'G') - £5.95

Smoked Chicken, Salt Baked Beetroot, Salad ('L' 'G') - £5.25

**Duck Liver Parfait, Peach and Orange Compote,
Petit Salad and Oatcakes ('G') - £3.45**

Haggis, Neeps and Tatties Tower with Cream Whisky Sauce ('L' 'G') - £5.25

**Venison, Wood Pigeon and Pistachio Terrine, Pear and
Apple Chutney and Oatcakes - ('L' 'G') - £5.95**

**Stornoway Black Pudding, Streaky Bacon with a Poached
Duck Egg and Served with a Sage Beurre Blanc ('L' 'G') - £6.25**

Seafood Starters

Traditional Cullen Skink, Homemade Bread and Butter ('G') - £5.95

**Atlantic Prawn and Hot Smoked Salmon Cocktail with
Thousand Island Sauce and Brown Bread ('L' 'G') - £3.95**

**Pan Fried King Prawns with Garlic, Chilli and
Coriander, on Toasted Ciabatta ('L' 'G') - £4.95**

**Beetroot and Tequila Cured Salmon, Salt Baked Beetroot,
Cream Cheese and Salad Leaves ('L' 'G') - £4.25**

Pan Seared Scallops, Sesame Marinded Cucumber Ribbons,

Roasted Red Pepper Coulis and Popcorn Mussels ('L' 'G') - £6.25

**Smoked Haddock, Crab and Spring Onion Fishcakes,
Homemade Capers and Lemon Sauce and Salad Leaves ('L' 'G')- £4.15**

MAIN COURSES

Vegetarian Main Courses

Italian Vegetable Cannelloni, Ciabatta Garlic Bread and Side Salad ('G')- £12.25

**Leek, Thyme and Goats Cheese Filo Parcel with Spinach White Wine Sauce, Parmentier Potatoes
and Seasonal Vegetables ('L')- £13.45**

Chef's Choice of Arborio or Pearl Barley Risotto (to suit your taste) ('L' 'G')-

From £12.95 - £16.45

**Turkish Stuffed Butternut Squash with Spicy Tomato Sauce, Refried Beans and Seasonal
Vegetables ('L' 'G')- £13.45**

Ratatouille Pie with Parsnip Mash Topping and Seasonal Vegetables ('L' 'G')- £12.75

**Aubergine Wrapped Nut Roast, Roasted Red Pepper Coulis, Roast Potatoes and Seasonal
Vegetables ('G')- £15.85**

Seafood Main Courses

Baked Seabass Fillets, Saffron Broth, Crushed New Potatoes and Wilted Spinach ('L' 'G')- £16.25

Haddock Rarebit, Lemon Capers Butter, Rissole Potatoes and Seasonal Vegetables ('L' 'G') - £13.45

**Oven baked Salmon Supreme, Watercress and Mint Pesto, Roasted Mediterranean Vegetables and
Potatoes ('L' 'G') - £14.95**

**Amanda's Luxury Fish Pie with a Saffron Sauce and Potato Topping served with Seasonal
Vegetables or Salad (Lobster, King Prawns, Smoked Haddock, Mussels, Haddock, Salmon and
Spinach) ('L' 'G') - £17.85**

**Loch Etive Trout Fillets, Chilli and Coriander Butter Sauce, Lemon Mash and Seasonal Vegetables
(('L' 'G')- £15.85**

Bacon Wrapped Cod Loin, King Prawns and Chive Cream Sauce, Sweet Potato Mash and Seasonal Vegetables ('L' 'G')- £16.75

Meat and Game Main Courses

Supreme of Chicken Breast and Haggis Bon Bons, Whisky Sauce, Fondant Potato and Seasonal Vegetables ('L' 'G') - £15.45

Pan Seared Gressingham Duck Breast, Black Cherry and Orange Jus, Thyme Roasted New Potatoes and Seasonal Vegetables ('L' 'G')- £17.45

Homemade Beef Lasagne, Ciabatta Garlic Bread ('L' 'G') - £12.95

Dunira Estate Venison Medallions, Roasted Shallot and Madeira Sauce, Roast Potatoes and Seasonal Vegetables ('L' 'G') - £16.85

Ayrshire Pork Chop with Sage and Apple Sauce, Mustard Mash and Seasonal Vegetables ('L' 'G')- £15.25

Slow Cooked Scotch Beef Rump with Wild Mushroom and Red Wine Sauce, Lyonnaise Potatoes and Seasonal Vegetables('L' 'G') - £15.95

SORBET COURSE

Palette cleansing Course. Choice of Flavours

For Example - Lemon, Mango or Raspberry ('L')-£1.80 per person

SWEETS

Sticky Banoffee Pudding, Butterscotch Sauce, Vanilla Pod Ice Cream ('L')- £5.95

White Chocolate, Fig and Hazelnut Parfait Served with a Cranberry Compote (G) - £3.95

Chef's Cheesecake - £4.25

Red Wine Poached Pear Calvados Ice Cream and Fruit Coulis - £3.25

Apple and Peach Frushie, Vanilla Custard ('L' 'G') - £4.45

Dark Chocolate and Rum Delice, Mint Jelly and Mango Sorbet ('L' 'G')- £5.25

Assiette of Ice Cream or Sorbets Served in a Tuille Basket ('L' 'G')- £5.50

Scottish Cheeseboard and Biscuits, Quince Jelly, Grape and Celery –

3 Cheese £5.95 5 Cheese - £6.95

BUFFETS AND FINGER BUFFET SELECTOR

Haggis Bon Bons x 3 - £1.80 pp

Sandwiches - £2.45 pp

Crisps and Nuts - 95p pp

Sausage Rolls - 75p pp

Chicken Drumsticks - £1.50 pp

BBQ Mini Ribs - £1.25 pp

Pork Pies - 75p pp

Cheese Puffs - 40p pp

Duck Spring Roll - £1.25 pp

Scampi - 75p pp

Mini Quiche - 45p pp

Crudite's & 3 Dips - 60p pp

Scotch Eggs - 40p pp

Chipolatas - 30p pp

Chilli King Prawns - 75p pp

Soup and Sandwiches - £8.95 per person

Stovies - £4.00 per person

Sausage or Bacon Rolls - £2.25 pp

Mini Scones and Homemade cakes - £2.95 per portion per person