

THE MENU

CHEF'S TABLE GRAZING MENU

Cured Meat Platter

Selection of cured meats

Coronation chicken rillettes, little gem leaves

Heather honey and Arran mustard glazed ham

Mini Yorkie with roast Scotch beef, horseradish crème fraiche,
honey glazed beetroot

Fish Platter

Selection of Scottish smoked salmon, beetroot gravadlax

Belhaven charcoal cured trout, puffed capers and lemon

Hot smoked salmon, potato and lemon terrine

Bloody Mary prawn cocktail, radicchio

Mezze Boards

White truffle & parmesan arancini, truffle aioli,
chargrilled asparagus and courgette

Herb marinaded bocconcini mozzarella, romesco sauce, olives and basil

Smoky aubergine wedges, whipped ricotta, pomegranate, hot honey, mint

Finger Food

Pork, pancetta and apple sausage roll, latticed pastry

Braised lentil, mushroom and chestnut sausage roll

Wild mushroom, tarragon and gorgonzola tart

Salads & Accompaniments

Baby new potato, samphire and radish salad, piccalilli mayonnaise

Heirloom tomato, feta, basil and white balsamic salad, sourdough croutons

Selection of artisan breads, extra virgin olive oil, balsamic vinegar

AFTERNOON TEA DESSERT STATION

Mini fruit scones with clotted cream, seasonal jam and lemon curd

Peach Melba trifle

Salted caramel and milk chocolate gateaux opera

Mini strawberry swirl pavlova, Chantilly cream, Scottish summer berries

Blackcurrant cheesecake, white chocolate and rosemary popcorn

CHEESE STATION

Selection of Scottish Cheeses

Scottish oatcakes and crackers

Seasonal chutneys and membrillo

Olives and cornichons

Grapes and figs