



BEACH BALLROOM

Starters

Fan of Melon, wild berries Compote and duo of fruit coulis (V)

**Chicken Liver Parfait, red currant and onion Marmalade
with mini oatcakes set on a rocket salad**

**Smoked Salmon Parcel filled with hot smoked salmon, crème fraiche and dill
garnished with micro herbs and lemon cream**

Tower of Haggis, Neeps & Tatties Whisky cream sauce topped with crispy leeks

Warm Tart of Goats Cheese & Red onion Marmalade on a pear and walnut salad (V)

Trio of Melon with shelled prawns and crab bound in a spiced tomato sauce

**Smoked chicken set on Caesar dressed leaves, parmesan shavings
and drizzled with a balsamic reduction**

**Duo of Smoked salmon and hot smoked salmon set on Balmoral bread
with lemon and dill crème fraiche and capers**

**Filo pastry basket filled with Slow roasted peppers, red onion and cherry tomato compot
topped with feta cheese and drizzled with a balsamic syrup (V)**

(if you wish to add a Balmoral Roll and Butter to any of the above dishes £1.20)



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Soup

Scotch Broth

Vegetable Scotch Broth (V)

Cream of Broccoli and Dunsyre blue

Cullen Skink

Chunky Red Lentil (V)

Wild Mushroom, Barley & Tarragon Broth (V)

Leek & Potato (V)

Tomato & Basil (V)

Green Lentil & Sweet potato (V)

Sweet Red Pepper (V)

Carrot and Coriander (V)

Chicken & Sweetcorn



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Main Courses

All main courses served with a selection of vegetables and potatoes or suitable accompaniments

Breast of Chicken stuffed with your choice of either Oatmeal, Haggis or Black pudding and a light whisky sauce

Breast of chicken with a chorizo, roasted tomato, red pepper and garlic Sauce

Breast of chicken stuffed with 'Black Haggis' Wrapped in Bacon with a Drambuie sauce

Traditional Roast breast of chicken served with Skirlie, Kilted Chipolatas and Pan Jus

Breast of chicken stuffed with an apricot and Roast pine nut forcemeat served with a Creamy Calvados Sauce

Roast Rib eye of Beef with Yorkshire pudding and pan Jus

Roast Rib eye of Beef with Baby Onion, Bacon Lardons and Red wine Jus

Roast Sirloin of Beef with Yorkshire pudding and pan Jus

Roast Sirloin of Beef with a wild mushroom Brandy and Cream

Roast Prime Medallions of fillet Steak served Creamy pepper sauce

Roast Prime 7oz fillet Steak served with a Haggis Bon Bon & Béarnaise Sauce

Roast Loin of Pork Stuffed with Apricots and served with a calvados and apple sauce

Roast Gigot of Lamb infused with rosemary and garlic served with a minted red wine jus

Pan Seared Turkey Escalope served with cranberrys, bacon lardon and red wine Jus

Traditional Roast Turkey Breast and trimmings

Herb Crusted Fillet of Salmon served with a prawn, lemon and caper butter

Fillet of Salmon with a hollandaise and Chive sauce



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Vegetarian Main Courses

Roast pepper filled with Spicy Bean Casserole

Roast Vegetable Lasagne

Goat's cheese and Sun blushed tomato Tart served with a spiced Tomato Sauce

Roast vegetable Wellington with a red Pepper Coulis

Feta Cheese, Cranberry and Roasted Chestnut Filo Parcels

filo pastry basket filled with Slow roasted peppers, red onion and cherry tomato compot topped with feta cheese and drizzled with a balsamic syrup



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Desserts

Warm Apple Crumble Tartlet on a cinnamon Crème Anglaise

Sticky Toffee Pudding topped in Pecan Nut Toffee Sauce served with Vanilla Pod Ice-cream

Eton Mess served in a chocolate lined wafer Basket

Blackcurrant Mousse Torte

Duo of White and Dark chocolate Cheesecake

Lemon Mousse and Salted Caramel Torte

Banoffee Tart drizzled with a Warm Dark Chocolate Sauce

Raspberry and White Chocolate Cheesecake

Traditional Cranachan served with mini shortbreads

Exotic Fresh fruit Pavlova drizzled with mango and raspberry Coulis

Selection of Scottish Cheeses with oatcakes and wafer thins

Freshly Brewed coffee with chocolate Mints

Freshly Brewed Coffee with Tablet

Freshly brewed coffee with Fudge