



Menu 1

BBQ

Isle of Barra Lamb & Angus Rump Steaks

Lemon & Garlic King Prawn Skewers

Morayshire Organic Carrot & Courgette Salad

Gingered Brown Rice Salad

Warm Baby Potatoes with Chives

Bean & Bean Salad

Mixed Leaf Salad

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Alvie Strawberries & Raspberries

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Menu 2

BBQ Menu

Marinated Cajun Chicken Breasts

Garlic, Lemon & Rosemary Marinated Lamb

Highland Beef Minute Steaks

Monkfish & Chorizo Kebabs

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Served with

Good Highland Food Salad Selection (v):

Mixed Herb & Rocket Salad

Black Isle Baby Potatoes

Gingered Rice Salad

Locally Baked Crusty Bread



### Menu 3

Marinated Killara Chicken Breasts

George Gow's Cumberland Sausage

Highland Beef Burgers

Skewers of Mediterranean Vegetables

Served with;

Baked Potatoes

Bean Stew

Corn on the Cob

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Good Highland Sticky Toffee Pudding served
with toffee sauce and vanilla custard



Menu 4

Aberdeen Angus Sirloin steak marinated in spices and basil oil

Highland Lamb and Mixed Vegetable Skewers
finished with sesame Oil

Fillet of Morayshire Chicken
with Lemon, Thyme, Chili Oil

Skewer of Monkfish and Tiger Prawns
finished with Chinese spices

Duncan Fraser's Cumberland sausage

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Green Salad with Focaccia Crudités

Oriental Gingered Rice Salad

Tomato, Red Onion & Basil Salad

Marinated Romano Peppers with Baby Mozzarella

Baby Potato Salad



## Menu

Morayshire Spit Roasted Pig  
Served with Homemade Apple Sauce and Stuffing

Accompanied by;

Summer Stew of Sweet Peppers,  
New Potatoes and Sugar Snap Peas

Rigatoni with Rocket, Cherry  
Tomatoes, Olives and Mull Dairies  
'Tobermory Cheese'

Mixed Herb Salad

Potato & Chive Salad

Local Organic Crusty Bread & Rolls

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Wester Hardmuir Strawberry Pavlova