



Gourmet Meal Menu Options

Starter Options

Pea, Apple & Mint Soup

Cullen Skink

Courgette & Fennel Soup

Traditional Leek & Potato Soup

Butternut Squash, Sweet Potato, Chilli & Coconut Soup

Crab Mousse with Sesame Bread Sticks

Brown Trout & Horseradish Terrine

Duck Liver & Brandy Pate with Toasted Brioche

Three Highland Cheese Tartlet
with Red Onion & Redcurrant Chutney

Tomato, Avocado & Mozzarella Salad

Melon, Cucumber & Tomato Salad

Mushroom & Ricotta Tart

Smoked West coast salmon and prawn terrine,
with dill and black pepper marinated cucumber salad

Cream of Courgette Tartlet of Connage Highland Brie with a Pine Nut,
Watercress and Garlic Tapenade
Soup with a hint of Chilli
topped with Toasted Almonds and Crème Fraiche

Rannoch smoked venison with an orange and apple salad. Finished with a
redcurrant and port glaze

Main Course Options

Wild Highland Venison Casserole

Highland Estate Beef Hotpot

Steak, Kidney & Mushroom Pie

Highland Boeuf Bourguignonne

Winter Navarin of Lamb

Irish Stew with Stornoway Black Pudding

Roast Loin of Morayshire Pork with Prune & Red Wine Sauce

Lasagne - Meat or Vegetarian

Chicken 'Coq au Vin' Casserole
In Red Wine Sauce with Baby Onion, Button Mushrooms & Smoked Bacon

Highland Beef Bourguignon
Served with Boiled Rice

Highland Spiced Lamb Moroccan Style
In a Tomato Vegetable Casserole,
served with Smoked Paprika Cream

Mediterranean Vegetable, Basil & Bean Chilli

Moray-shire Pork, Cider, Sage & Mustard Casserole

West Coast Seafood Pie

Asparagus, Shallot & Bay Spinach Risotto
Topped with Parmesan

Chicken & Chorizo, with Basil & Plum Tomatoes

Roast Chicken with Clementine's & Arak
Served with Gingered Vegetable Couscous

Spicy Bean Casserole
Served Baby Potatoes

Wild Speyside Venison Casserole 'MacDuff'
Served with Honey Roasted Root Vegetables

All accompanied by vegetables or Mixed Salad Bowl as appropriate

Curried Chicken & Ham Pie
Venison Ragout with Chestnuts, Port & Orange

Oven baked breast of chicken in a tarragon and white wine cream sauce

Fillet of Monkfish Roasted with Exotica Spices and Herbs with Gingered
Patna rice

Tartlet of Aubergine and Butternut Squash with a Plum Tomato and
Parmesan Ragout

Duncan Fraser's Sirloin of Beef roasted with all spice, Onion, Mushroom and
Bordeaux Red Wine Glaze

All served with rice and or seasonal local vegetables and potatoes

Dessert Options

Rhubarb & Orange Ginger Crumble
With Crème Anglaise

Madeira Poached Pears,
Toasted Almonds & Vanilla Cream
Madeira reduction

Summer Berry Cheesecake
With Wester Hardmuir select berries
& topped with Crushed Meringue

Mango & Passion Fruit Posset
With Homemade Shortbread

Peach & Raspberry Fool
Poached Peaches with Cream & Yoghurt
And topped with Wester Hardmuir Raspberries
& Homemade Coulis

Tart au Citron
With Wester Hardmuir Raspberries
& Homemade Coulis

Good Highland Food Sticky Toffee Pudding
With Butterscotch Sauce & Vanilla Cream

Chocolate & Glayva Torte
Served with Orange Mascarpone Cream

Eton Mess
With Double Cream, Wester Hardmuir Strawberries,

Homemade Meringue & a touch Speyside Malt Whisky

Roast Peach, Vanilla Panna Cotta
With a Rich Chocolate Sauce

Wester Hardmuir mixed seasonal berry and vanilla cheesecake with cream

Bitter chocolate and Cointreau pots with hazelnut shortbread

Pimm's Jelly with Seasonal Fruit and a Mascarpone cream

Good Highland food local cheeseboard with oatcakes and homemade
chutney

Good Highland Food Cheeseboard

Morangie Brie
Strathdon Blue
Mull Farmhouse Cheddar
Kintyre Applewood Smoked Cheddar
Served with Chutney, Fresh Fruit & Hebridean Oatcakes