



Vegetarian Starter Options

Three Highland Cheese Tartlet
with a homemade Red Onion & Redcurrant Relish set on dressed Rocket Leaves

Thai Style Sweet Potato Soup

Veggie Tarts

With Squash, Feta, Spinach, Basil & Crème Fraiche

Grilled Halloumi with a Fennel, olive & Lemon Salad (c)

Risotto of Fresh Peas, Mangetout & Sugar Snaps with (c)
Highland Crème fraiche, Mint & Chives

Mushroom Starter Suggestions

Wild Mushroom, Parmesan, Rosemary & Garlic Risotto (c)

Mushroom & Tarragon Pate
with Toasted Brioche

Garlic Mushroom Bruschetta

Cream of Mushroom, Fennel
and Celeriac Soup(c)

Mushroom & Ricotta Tart

Vegetarian Main Options

Roasted Cherry Tomato, Caramelised Onion & Pesto Tart

Aubergine, Courgette & Beef Tomato Stack
served with a Roasted Red Pepper & Basil Sauce

Roasted Stuffed Butternut Squash (c)
with Goats Cheese & Mediterranean Vegetables
with a Spiced Couscous

Spinach & Nut Roast (c)

with a Wild Mushroom Gravy

Slow Roasted Cherry Tomato and Gruyere Tart

Risotto of Wild Mushrooms, Shallots, white wine (c)
finished with cream, parmesan shavings & basil olive oil

Spicy Root Vegetable and Lentil Casserole (c)

Filo parcels of Spring Greens, Highland Cheeses & Pine Nuts
Served on a bed of Fresh Tomato & Red Pepper Sauce

Vegeterian Shepherd's Pie
With a Hearty Winter Stew & Stock

Side Dishes

Potato & Leek Gratin

Carrot & Parsnip Puree

Sicilian Ratatouille

Baked Courgettes & Aubergines

Aubergine & Tomato Gratin

Dessert

Tiramisu

Lemon Posset

Cranachan

White Chocolate Cheesecake with Rhubarb Compote

Peach & Almond Tart