



Our selection of menus are presented as ideas only - you are free to mix and match or let us know if you would like to introduce something different to the menu - we are happy to do that too!

We hope you enjoy the menu's we have selected, tried and tested over 17 years we have been operating Good Highland Food.

We are proud that everything we serve is homemade.

Quotations are based on venue, numbers & the package of service you wish us to deliver for you - therefore there are no prices added to the menu's - quotes will be turned around quickly

Tastings are also on offer.

Mike & Yvonne Crook
Good Highland Food



Menu 1

Butternut Squash, Sweet Potato, Chilli & Coconut Soup
Served with Chilli Bread

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Highland Beef Bourguignon  
Served with Honey Roasted Vegetables  
& Roasted Baby Potatoes

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

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Freshly Brewed Tea & Coffee  
Served with Isle of Skye Fudge



## Menu 2

Hot Smoked Salmon Bruschetta  
Served with Crispy Cucumber, Crème Fraiche & Dill

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Fillet of Highland Venison
Served with Port & Redcurrant Jus
Sweet Potato Dauphinoise &
Roasted Parsnips

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### Duo of Desserts

Chocolate Torte with Drambuie  
&  
Highland Berry Compote

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Freshly Brewed Tea & Coffee
Served with Isle of Skye Fudge



Menu 3

Chicken Liver Pate
Served with Toasted Brioche & Plum Chutney

Or

Roasted Tomato & Red Pepper Soup
Served with a Locally Baked Bread Selection

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Platter of Roast Fillet of Caithness Beef  
served with Red Wine & Redcurrant Sauce,  
Roasted Diced Winter Root Vegetables  
& Fondant Potato

or

Platter of Baked Shetland Salmon  
with West Highland Dairies Creme Fraiche  
and Moniack Horseradish Sauce

#### Vegetarian Option

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

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Pear & Butterscotch Cheesecake

Or

Hot Chocolate Pudding

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Freshly Brewed Tea & Coffee  
Served with Isle of Skye Fudge



## Menu 4

Leek & Potato Soup  
Served with a Locally Baked Bread Selection

Hot & Cold Smoked Salmon  
Served with Micro Herb Salad & Crème Fraiche with Lime

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Steamed Breast of Chicken
stuffed with a Wild Mushroom Ragout
Wrapped in Moray-shire Bacon
served with Tarragon Sauce & a Shallot

Or

Slow Roasted Blade of Beef
Served with Port & Redcurrant Jus
& Fondant Potato

Both Served with Seasonal Vegetables

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Home Made Meringue  
with Vanilla Cream & Seasonal Highland Berries

Or

Chocolate Sticky Toffee Pudding  
Served with Vanilla Ice Cream

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Freshly Brewed Tea & Coffee
Served with Isle of Skye Fudge



Menu 5

Roasted Red Pepper, Turnip & Sage Soup
served with a Locally Baked Bread Selection

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Roast Chicken Served with Stuffing & Roast Potatoes

or

Rare Roast Highland Beef Rib with a Mustard & Peppercorn Crust  
And a Roasted Shallot Gravy

Served with Potatoes and Seasonal Vegetables

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Tarte au Citron
With Berry Coulis & Vanilla Cream

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Freshly Brewed Tea & Coffee  
Served with Isle of Skye Fudge



## Menu 6

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

or

Homemade Terrine of Hot & Cold Smoked Brown Trout wrapped with  
Smoked Salmon served with Watercress & Rocket Salad & Horseradish  
Crème Fraiche

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Pan Fried Fresh Sea Bass Fillets on a bed of Asparagus & Lemon
Risotto, finished with a Fresh Homemade Basil Pesto

or

Rare Roast Highland Sirloin of Beef with an All Spice Crust,
Balsamic Roasted Cherry Tomatoes & Rich Red Wine Jus

Served with Potatoes and Seasonal Vegetables

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Individual Alvie Strawberry Pavlova

or

Apple & Almond Pudding

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Freshly Brewed Tea & Coffee
Served with Isle of Skye Fudge



Menu 7

Smoked Chicken Served with Avocado
& Mango Salad Salsa

Or

Garden Pea, Mint & Lettuce Soup

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Braised Pork with Cider, Sage & Leeks

or

Individual Prime West Coast Seafood Pie  
With Scottish Salmon, Cod Fillet, Mussels & King Prawns

Served with Potatoes and Seasonal Vegetables

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Passion Fruit Posset
With Shortbread thin and Berries

Or

Chocolate & Blueberry Brownie
Served with Ice Cream

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Freshly Brewed Tea & Coffee  
Served with Isle of Skye Fudge





### Menu 8

Highland Game Terrine with a Port, Fig & Shallot Compote  
served with Oakbank Organic Bread

or

Traditional Cullen Skink  
Served with Home made Herb Straws

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Individual Rare Roast Highland Fillet of Beef
set on a Fondant Potato and finished with Rich Burgundy Sauce

or

Fillet of Monkfish with a brandy cream sauce
Served with Ribbons of Carrot & Courgette

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Highland Berry Tartlets set in a rich Ricotta Cream and drizzled with a  
sweet Raspberry Coulis

or

Poached Pears in Maderia, Red Wine & Vanilla  
And served with a Chantilly Cream

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Freshly Brewed Tea & Coffee
Served with Isle of Skye Fudge



Menu 9

West Coast Seafood Terrine
served with Watercress & Rocket
and drizzled with a light lemon & chilli dressing

or

Antipasti of Highlands & Islands Smoked meats with a Bramble &
Blueberry Compote, Baby Leaves & Oakbank Organic Crusty Bread

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Individual Fillet of Wild Highland Venison  
with Seasonal Vegetables, Fondant Potato  
and a Port & Redcurrant Gravy

or

Fresh Herb Crusted Loin of Highland Lamb  
with Mint, Baby Capers & White Wine  
on a Stornoway Black Pudding Mash & a basket of Summer Vegetables

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Individual Rich Chocolate & Orange Torte
with a Mint Bailey Cream

or

Poached Peaches, with Marscapone Cream & Caramelised Oranges

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Freshly Brewed Tea & Coffee  
Served with Isle of Skye Fudge



## **Menu 10** **Champagne & Canapés**

*Orkney Scallops wrapped in Morayshire Bacon  
topped with homemade pesto*

*Skewers of Summer Isles  
Smoked Chicken & Mango with lime & Chilli Sauce*

*Mini Yorkshire Puddings with Rare Roast  
Fillet of Highland Beef*

*Parmesan Shortbread with hot smoked salmon  
& parsley pesto*

*Basil marinated mozzarella and cherry tomato skewers*

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Dinner Menu

Summer Isles Peat Smoked Highland Salmon, Gruth Dhu Cheese
Watercress, Rocket and Cherry Tomatoes Salad with a Citrus &
Coriander Seed Dressing

or

Home-made Chicken Liver Pate
with Red Onion Relish & Hebridean Oatcakes

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Individual Rare Roast Caithness Fillet of Beef  
set on a Fondant Potato and finished with Rich Burgundy Sauce  
served on a bed of spring greens, shallots and mushrooms  
Wine suggestion ~ Cote Du Rhone Villages La Citadel Sablet

or

Poached Scottish Salmon with a Dill & White Wine Cream,  
Quenelles of Pureed Potatoes & Buttered Leeks

Wine suggestion ~ White Rioja  
or

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

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Trio of Dessert
Tarte au Citron
Poached Pear Crème Brulee
Chocolate & Drambuie Torte

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Good Highland Food Cheese & Coffee Station  
West Highland Blue  
Highland Fine Cheeses Morangie Brie  
Isle of Mull Farmhouse Cheddar  
Kintyre Applewood Smoked Cheddar  
Served with Hebridean Oatcakes, Red Onion Marmalade & Fresh Fruit  
  
Coffee, Tea and Isle of Skye Tablet



**Some Vegeterain menu options  
(See also our vegeterian menu)**

Grilled Halloumi with a Fennel, olive & Lemon Salad

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

Courgette Soup

Tomato, Avocado & Mozarella Antipasti

Three Bean Pate Served with Peppers and Brioche

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Roasted Stuffed Butternut Squash
With Goats Cheese & Mediterean Vegetables
With a Spiced Couscous

Roasted Cherry Tomato, Caramelised Onion & Pesto Tart
Served with New Potatoes & a dressed mixed Salad

Fettucine Primmavera

Peppers Stuffed with Apricots & Pine Nuts

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Pear & Almond Pudding  
Served with Homemade Custard

Tart au Citron  
With Vanilla Cream

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Freshly Brewed Tea & Coffee
Served with Isle of Skye Fudge



Or Something Different....

Hog Roast
Hog Roast Dinner

Sharing Platters;
Antipasti
Seafood Selection
Cheese Selection
....and try our matching wines

Cheese & Wine Fondue

Delivery Only Options
Cold Buffet Selection
Gourmet Meal / Hot Buffet Selection

If you fancy something that is not on our menu's, please just let us know!



Supper Options

Bacon, Sausage or Pulled Pork Rolls

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Macaroni Cheese

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Good Highland Stovies

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### **Our Good Highland Food Cheeseboard;**

Strathdon West Highland Blue

Tain Morangie Brie

Isle of Mull Farmhouse Cheddar

*Optional Addition:*

Homemade Duck Liver & Malt Whisky Pate

Alvie Hot & Cold Smoked Trout Terrine

served with Hebridean Oatcakes & Oakbank Crusty Bread &  
Good Highland Food Chutneys

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Individual Bowls of Highland Lamb or Beef Hotpot

Served with Organic Crusty Bread or Bread Rolls

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Good Highland Hog Roast served in a Bun  
with a Hog Roast Jus and Homemade Apple Sauce

*Optional:*

Choose from a range of salads to accompany your hog roast

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A Selection of Mini Butcher Burgers including
Beef, Lamb, Vegetarian, Cheese

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