



On Entry

Smoked salmon and cream cheese canapés served to your guests on arrival

Starter

Our own home made cream of cauliflower and stilton soup with crisp petit pain rolls

Main Course

Roast saddle of lamb presented with a piquant red currant and thyme jus accompanied with a medley of vegetables and potatoes

Sweet

Baked vanilla cheesecake served with warm butterscotch sauce

Tea or coffee with Scottish tablet

On Entry

Smoked salmon and cream cheese canapés served to your guests on arrival

Starter

Seafood medley

A selection of king prawns, smoked mackerel, salmon and soused herring placed on a bed of leaves and drizzled with a piquant sour cream dressing

Main Course

Pan fried sirloin of beef accompanied with a wild mushroom and Glenmorangie whisky sauce

Sweet

Rich chocolate tort with a delicious raspberry coulis

Tea or coffee with Scottish tablet

On Entry

Smoked salmon and cream cheese canapés served to your guests on arrival

Starters

Cream of carrot and orange soup with crisp petit pain rolls

Or

King prawn and salmon parcels presented on a bed of leaves with a creamy Marie Rose sauce

Main Course

Braised rump of steak cooked in its own jus accompanied with a chunky root vegetable sauce

Sweet

Individual apple crumble drizzled with warm maple syrup

Tea or coffee with Scottish tablet

On Entry

Smoked salmon and cream cheese canapés served to your guests on arrival

Starter

Traditional lentil and smoked bacon soup with crisp petit pain rolls

Melon trio presented with fruits of the forest compote

Main Course

“Isle of Lewis” supreme of chicken stuffed with Stornoway black pudding drizzled with 10 year old Macleod malt accompanied with a medley of vegetables and potatoes

Sweet

Individual strawberry layered pavlova

Tea or coffee with Scottish tablet