



# Canapés

- Mini Slider Selection: Beef, Venison, Pulled Pork, Halloumi
- Bon Bons Selection: Haggis, Vegetarian Haggis OR Black Pudding Bon Bons
- Arancini Selection: King Prawn, Chicken, Wild Mushroom, Slow Cooked Beef
- Mini Crab Cakes, Sriracha Mayonnaise
- Goats Cheese & Honey Mousse, Beetroot Relish Served on Oatcakes
- Smoked Salmon, Lemon & Dill Crème Fraiche Served on Croutons
- Smoked Trout & Cream Cheese Blinis
- King Prawn & Chicken Skewers

Selection of 3, per person: £15

Selection of 5, per person: £22.50

# Menu 1

## To Start

Lentil & Vegetable Soup, Homemade Bread  
Smoked Salmon Salad, Hot Smoked Salmon Hollandaise, Oatcakes  
Chicken Liver Parfait, Toasted Homemade Bread, Red Onion Relish

## To Follow

Roast Scotch Beef, Traditional Trimmings  
Corn Fed Chicken Breast, Seasonal Vegetables, Fondant Potato, Rosemary Jus  
Chilli Roasted Squash Orzo, Sauteed Spinach, Parmesan Crisp  
Fillet of Hake, Roast Cauliflower, Crushed Potatoes, Lemon & Parsley Cream

## To Finish

Selection of Portsoy Ice Creams or Sorbets  
Fresh Fruit Pavlova, Crème Chantilly  
Dark Chocolate & White Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream

**3 Courses: £45 per person**

# Menu 1

## To Start

Sweet Potato & Miso Soup, Toasted Almonds, Homemade Bread  
Chilli Spiced Crab Cakes, Dressed Rocket Leaves, Dill Mayonnaise  
Harissa Baked Celeriac, Sauteed Wild Mushrooms, Shallot & Red Pepper Dressing  
Slow Cooked Short Rib of Beef, Fondant Turnip, Red Wine Jus

## To Follow

Loin of Ballindalloch Venison, Potato Pavé, Roast Root Vegetables, Redcurrant Jus (*supplement £5*)  
Chestnut, Pea & Seasonal Squash Risotto, Roast Chicory, Crème Fraiche  
Pan Seared Fillet of Seatrout, Chorizo Braised Leeks, Sweet Potato Fondant, Shellfish Bisque  
Supreme of Corn Fed Chicken, Haggis Stuffed Chicken Thigh, Herb Mash, Honey Glazed Chantenay  
Carrots

## To Finish

Selection of Portsoy Ice Creams or Sorbets  
Scottish Cheeses, Honey, Onion Relish, Oatcakes & Biscuits (*supplement £4*)  
Apple Tart Tatin, Vanilla Ice Cream, Pistachio Brittle  
Triple Chocolate Mousse with Kahlua, Homemade Shortbread, Coffee Chocolate

**3 Courses: £55, per person**

# Menu 3

To Start

Cullen Skink, Homemade Bread

Shallot, Spinach & Blue Cheese Tart, Toasted Pine Nuts, Tomato Dressing

Slow Braised Pork Cheek, Crispy Pancetta, Apple & Cider Jus, Pearl Barley

Seared Scottish Scallops, Puy Lentils, Roast Beetroot, Pea Shoots (*supplement £4*)

To Follow

Pan seared Fillet of Stonebass, Saffron & Leek Risotto, Roast Cherry Tomatoes, Tempura Tenderstem  
Broccoli

Fillet Scotch Beef Steak, Black Pudding Dauphinoise Potatoes, Bordelaise Sauce, Sauteed Seasonal Greens  
(*supplement £10*)

Garlic & Herb Polenta, Sweet Potato Fondant, Sumac Roasted Cauliflower, Balsamic Glaze, Red Onion &  
Chilli Dressing

Guinea Fowl Breast, Truffle Roasted Potatoes, Beetroot Mousse, Honey Roasted Root Vegetables

To Finish

Selection of Portsoy Ice Creams or Sorbets

Scottish Cheeses, Onion Relish, Quince Jelly, Oatcakes & Biscuits (*supplement £4*)

Passionfruit & Passoa Pannacotta, Honeycomb, Tropical Fruit Salsa

Dark Chocolate & Whisky Tart, Salted Caramel Ice Cream

**3 Courses: £65 per person**