

How The Selector Works

The following menus have been prepared from the selector to give examples of how to prepare and create your own individual menu.

Menu 1

**Homemade Chicken Liver Pate, infused
with brandy & served with bannocks**

**Fan Of Honeydew Melon
Served with a light fruit coulis**

Traditional Homemade Scotch Broth

~~~~~  
**Traditional Steak, Ale  
& Mushroom Pie**

**Roast Loin Of Ayrshire Pork  
With a calvados & apple sauce**

**Trio Of Cold Cuts**

**New Potatoes/Baton Carrots/Peas**

~~~~~  
**Dutch Lattice Apple & Cinnamon Pie
served with vanilla custard**

Strawberry Gateaux

~~~~~  
**Tea, Coffee & Mints  
£18.25**

### Menu 2

**Terrine Of Arbroath Smokie Mousse  
With a course grain mustard & dill  
dressing**

**Cocktail Of Pineapple, Orange & Black  
Grapes, laced with passion fruit & rum**

**Cream Of Winter Vegetable Soup**

~~~~~  
**Supreme Of Chicken, with a mushroom
chive & white wine cream**

**Roast Rib Of Perthshire Beef
Served with Yorkshire pudding & jus roti**

Trio Of Cold Cuts

**Green Beans/Cauliflower Mornay/Roast
Potatoes**

~~~~~  
**Brandy Snap Tulip, filled with white  
chocolate & Cointreau mousse**

**Lemon & Sultana Cheesecake**

~~~~~  
**Tea, Coffee & Mints
£20.00**

Menu 3

North Atlantic Prawns & Melon Balls topped with a tangy marie-rose sauce

Salad of Smoked Chicken Strips, grapes, orange segments & caesar dressing

Cream of Carrot & Corriander Soup

~~~~~  
**Roast Sirloin of Scottish Beef with a claret & mushroom sauce**

**Lemon Sole Montrose, layered with smoked salmon & asparagus, with a white wine &  
grape sauce**

**Trio Of Cold Cuts**

**Broccoli Spears/Green Beans/Boiled Potatoes/Roast Potatoes/Baton Carrots**

~~~~~  
**Selection Of Scottish Cheeses
Served with oatcakes**

Raspberry & Peach Pavlova

~~~~~  
**Tea, Coffee & Mints**

**£22.00**