



Menu Selector

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

Smooth Chicken Liver Pate
infused with brandy, served with
bannocks and redcurrant jus

Florida Cocktail
grapefruit segments, orange
segments and pineapple

Red Lentil Broth Soup

**Traditional Tender Steak, Ale and
Mushroom Pie**

Chicken Chasseur
napped with a classic chasseur sauce

Cold Fillet of Scottish Salmon Salad
crisp leaves, rocket, beetroot,
cucumber and tomatoes

Lattice Apple and Cinnamon Pie
topped with sauce anglaise

Rick Dark Chocolate Fudge Cake
accompanied with whipped
chantilly cream

Tea or Coffee and
Dark Chocolate Mints

£21.50

Menu 2

Smoked Chicken Salad
topped with garlic croutons, parmesan
shavings and Caesar dressing

Dovetail of Melon
served with a compote of honeyed
raspberries and almonds

Cream of Seasonal Vegetable Soup

Prime Roast Rib Eye of Beef
topped with green peppercorn sauce

Roast Breast of Barbary Duck
with heather honey and a kumquat
and cherry sauce

Medley of Roasted Vegetables
encased in puff pastry

**Traditional Raspberry Drambuie
Cranachan**
served with butter shortbread

Black Forest Gateau with Kirsch
served with fresh whipped cream

Tea or Coffee and
Dark Chocolate Mints

£23.00

Menu 3

Smoked Duck
nestling on red char with roasted pine
kernels and a honey and soya dressing

Scottish Smoked Salmon
accompanied with a caviar crème
fraiche and lemon wedge

Carrot and Coriander Soup

Roast Sirloin of Scottish Beef
napped with a claret and mushroom sauce

Saddle of Lamb, stuffed with an apricot
and rosemary forcemeat napped with a
red wine and redcurrant glaze

**Courgette and Tomato Butterbean
Crumble**

Selection of Scottish Cheeses
served with celery, grapes and oatcakes

Meringue Nest
filled with seasonal red fruits

Profiteroles served with fresh dairy cream
and smothered in chocolate sauce

Tea or Coffee and
Dark Chocolate Mints

£24.00