

Danny & Madi Wedding 23rd May

Canapes (Pick 4)
4 canapes per person

Smoked ox cheek | pickles | sourdough

Iranian herb potato croquette | chilli jam (vegan)

Smoked salmon | dill | cream cheese | rye

Smoked pea | ricotta | crostini (V)

Haggis | neeps | tattie scones

Venison carpaccio | thyme salt | candied walnuts

Padron pepper | romesco (vegan)

Smoked rotisserie ham hock | picallilli | sourdough

Loch fyne oyster | sherry vinegar

160 cover 3 course meal

Bread course

Focaccia | EXVOO | Balsamic
Jeremy Jackson raw butter

Starter

House smoked salmon | Asparagus | brown butter

Burratta | confit tomatoes | brioche crumb (V)

Isle of Mull scallops | caper butter

Leek | romesco | ricotta (V)

Roast asparagus | ajo blanco
(Vegan)

Mains

Scottish Highland Beef fillet | mushroom puree | peppercorn

Scottish blackface lamb shoulder | wild garlic & anchovy aioli

Hake fillet | salsa verde

Skate wing | piquillo sauce

Smoked & roasted cauliflower | white bean puree | toasted nuts (Vegan)

All to be served with:

Beetroot | capers | mint (vegan)

Buttered greens

Jacket potato chips | gremolata | tunworth cheese

Creamed white beans | lemon | herbs (vegan)

Mixed organic leaves | vinaigrette (vegan)

Dessert

Sticky toffee pudding | clotted cream

Vegan chocolate tart | rhubarb