

GRAND CAFE 05 AT THE SCOTSMAN

FUNCTION BANQUETING MENU SELECTOR

From 32.50

Choose A 1/1/1 From Our Selector, Or Ask Us About Individual Pricing To Build Your Own

To Start

Soup of The Day, Fresh Bread (v)

Chicken Liver Parfait, Apple Puree, Roasted Apples, Pea Shoot Salad

Goats Cheese Mousse, Roast Beets, Confit Garlic Croutes (v)

Ham Hock, Wholegrain Mustard Press, Celeriac Remoulade & Pears

PREMIUM STARTERS [+2.95]

Duo of Salmon, New Potato Salad, Soft Herb Oil

Duck Liver, Foie Gras Parfait, Pickled Pear & Spiced Chutney

Baked Apple, Shallot, Candied Walnut Salad, Crisp Gem & Orange Dressing (vg)

To Follow

Please Choose Your Potato & Vegetable Accompaniment For Your Main Dish

Lemon & Dill Crushed New Potatoes

Duck Fat Roast Potatoes

Pomme Anna

Dauphinoise

Creamed Potatoes

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Fine Green Beans & Shallots

Honey & Thyme Roast Roots

Asparagus Spears

Buttered Kale & Baby Spinach

Chicken Supreme Wrapped in Parma Ham A Red Wine Jus

Braised Feather Blade of Beef Bourguignon

Slow Cooked Loin of Pork, Whisky Cream Sauce

Pan Seared Seabass, Roast Cherry Vine Tomatoes, Salsa Verde

Provençal Vegetable Filo Tart (vg)

PREMIUM MAIN COURSES [+4]

Scottish Salmon, Lemon, Dill Crushed Potatoes, Tenderstem Broccoli & Beurre Blanc

Guinea Fowl, Sun Blushed, Tomato Saltimbocca, Sweet Potato Puree Maple Glazed Parsnips & Jus

8oz Sirloin [+8]

Garlic & Herb Duck Fat Potatoes, Slow Roast Vine, Tomatoes, Caramelised Onions Peppercorn Sauce

To Finish

Sticky Toffee Pudding, Traditional Ice Cream, Toffee Sauce (v)

Glazed Lemon Tart, Clotted Cream, Berries (v)

Rich Dark Chocolate Brownie, Vanilla Mascarpone, Salted Caramel Sauce (v)

Vanilla Crème Brulee, Homemade Shortbread, Strawberries (v)

PREMIUM DESSERTS [+3]

Raspberry & Elderflower Tartlets, Basil & Strawberry Salad, Elderflower Syrup (v)

White Chocolate Panna Cotta, Pineapple Salsa, Spiced Tuille

Dark Chocolate & Mascarpone Cheesecake, Caramelised Pecans, Dark Chocolate Ice Cream (v)