

Auditorium Menu Selector

Please choose 1 x starter, 1 x main course & 1 x dessert along with a vegetarian option

**Dishes are / can be made gluten free Supplements are indicated next to relevant dish*



STARTERS

'Scottish tapas trio'

please select three tapas from the options below:

Warm scottish goats cheese with whisky marmalade (v)*

Stornoway black pudding on a tattie scone with spiced apple chutney

Smoked scottish salmon parcel with candied walnuts*

Beetroot carpaccio with scottish goats cheese (v)*

Langoustine and avocado salsa cocktail served in a lettuce cup (+£1)*

Scallop with a crispy ayrshire bacon crumb and pea purée (+ £1)*

Skirlie coated haggis bonbon with an arran mustard mayo

Smoked salmon tartare with lemon and capers*

Dunsyre blue cheese bonbon

Mini aberdeen angus beef wellington

Fish

Spiced salmon and crab cakes with sweet chilli sauce and green leaf salad

Hot smoked salmon with pickled cucumber and horseradish crème fraiche*

Trio of scottish salmon terrine with beetroot and apple salad and lemon dressing*

Garlic tiger prawns with crispy garlic croutons, shavings of parmesan and a caesar dressing served in a crisp lettuce cup*

Classic scottish smoked salmon, mixed leaf salad, horseradish cream, lemon in muslin and crusty bread*

Arbroath smokie and mull cheddar twice baked cheese soufflé with an arran mustard cream sauce

Meat

Timbale of haggis, neeps & tatties with ayrshire bacon and parsnip crisps with a whisky cream velouté (can also be offered as a main course)

Chicken liver pate with plum chutney and traditional scottish oatcakes*

Vegetarian and Vegan

Dunsyre blue and pear tart served with a crisp mixed leaf salad (v)

Textures of cauliflower, pickled red grapes, caper emulsion and mint (v, vg)*

Trio of heritage beetroot, apple gel, pistachio crumb, stem ginger foam and beetroot sponge (v, vg)*

Salt baked celeriac, amaranth, salsify, pickled pear, onions and carrot chutney (v, vg)*

Beetroot carpaccio with orange and caper vinaigrette and flatbread (v, vg)*

Pickled mushroom salad with truffle dressing (v, vg)*

Warm salad of asparagus, sunblush tomatoes and rocket with vegetarian parmesan tuile (v)*

Soups

Cullen skink

*classic scottish smoked haddock soup with cream, velvety leeks and potato**

Slow roasted tomato and caramelised onion soup with garlic croutons (v, vg)*

Carrot and ginger veloute with coriander crème fraiche (v)*

White bean and roast chicken soup with truffle oil*

Other options available – please ask the events team*



MAINS

Meat

Classic chicken balmoral

breast of chicken stuffed with haggis, served with an arran mustard mash, seasonal greens and creamy whisky sauce

Breast of chicken stuffed with a basil, sunblush tomato and homemade ricotta mousse, wrapped in pancetta served with a roast pepper sauce, potato dauphinoise and asparagus*

Traditional haggis, neeps and tatties

with ayrshire bacon and parsnip crisps and a whisky cream velouté

Bacon-wrapped pork tenderloin with clapshot, green beans and a whisky honey glaze*

Roast pork loin with caramelised apple, creamy mash, fine beans and a pork and cider gravy*

Rump of spring lamb, jerusalem artichoke purée, tomato, broad bean and pea fricassee, rosemary potato fondant*

Slow-cooked daube of beef, roasted garlic mash, pancetta, baby onions, braised red cabbage and broccoli*

Roast sirloin of aberdeen angus beef (+ £2.50)

*served with chateaux potatoes, buttered seasonal greens and roasted root vegetables (beef can be served for guests to carve at table)**

Aberdeen angus fillet of beef, gratin dauphinois, spinach, horseradish garlic cream, heritage carrots and potato crisp (+£4.50)*

Fish

Fillet of hake, smoked potato croquette, fennel and lemon butter, orange braised endive, apple and dill salad*
(subject to seasonal availability)

Cullen skink risotto

*creamy smoked haddock risotto topped with crispy shallots**

*Seared scottish salmon or fillet of seabass with potato and parsnip purée and glazed root vegetables**



Vegetarian and Vegan

Pan-fried vegetarian parmesan gnocchi, wild mushrooms, peas, radish, sweet wine beurre blanc (v)

Goat's cheese and spinach pithivier, butternut squash, red onion chutney and candied walnuts (v)

Butternut squash and aubergine tagine with black olives and preserved with almond cous cous (v, vg)*

Arborio rice, spelt roasted vegetable risotto with vegan pesto and crispy shallots (v)*
(can be made vegan)

Aubergine and puy lentil daal
with crispy vegetable tempura, flatbread and mango chutney (v, vg)*

DESSERTS AND CHEESE

Taste of scotland
vanilla crowdie cheesecake served with drambuie soaked raspberries, clottie dumpling ice cream and toasted oat crumble

Scottish raspberry cranachan parfait*

Hot sticky toffee pudding, vanilla ice cream and toffee sauce

Tonka bean panna cotta, hazelnut meringue, poached apricots and shortbread*

Blackberry apple crumble served with crème anglaise

Chocolate mousse, chocolate soil and raspberry purée*

Lemon meringue tart with blackberries, vanilla cream and blackberry gel

Chocolate brownie with hazelnuts, vanilla ice cream
and raspberry compote (vg)*

Baked apple served with lemon sorbet (vg)*

A selection of scottish cheese and biscuits served with quince, grapes*

