Fork Food

For a more substantial meal at your event £23.55

Select one meat or fish main course, one vegetarian main course and one dessert.

All main courses served with seasonal mixed leaf salad and Arran mustard dressing.

Meat and Fish

Thai spiced chicken
Strips of farm assured chicken cooked in a Thai style curry sauce with coconut milk, coriander, lemongrass and chilli served with sticky coconut rice

Beef ragout
Rich ragout of prime Scotch beef shoulder with creamed tatties and roasted seasonal vegetables

Loch Duart salmon
Baked fillet of Loch Duart salmon seasoned with Mara Scottish seaweed and black pepper served with sautéed seasonal greens and lemon cous cous

Haggis, neeps and tatties
Traditional locally sourced haggis with buttery mashed potatoes and bashed neeps

Vegetarian

Pasta al forno
Conchiglie pasta with roasted Mediterranean vegetables, plum tomato and basil pesto sauce topped with parmesan and served with garlic bread

Wild forest mushrooms
Selection of wild forest mushrooms with butternut squash and red onion sautéed with fresh thyme and garlic, finished with Scottish dairy cream and fresh garden herbs, served with wild and white rice

Vegetarian haggis with buttery mashed potatoes and bashed neeps

Dessert

Seasonal fruit “mess” with crunchy meringue, parliament shortbread and fruit coulis

Exotic fresh fruit salad infused with mint and passion fruit

Classic apple crumble topped with oatmeal crumb served with custard

All prices listed are per person and exclusive of VAT unless otherwise stated.