

Celebration menus

Sample canapés (all made fresh on site)

Choux pastry bites
Smoked salmon and dill roulade
Prawns and red pepper
Crowdie and Parma ham
Prunes stuffed with chicken livers
Prawn with eggs, lemon and dill
Smoked cheese and celery aigrettes
Anchovy artichoke bouchees
Mini Peking duck pancakes with plum sauce
Tomato and basil crostini
Mussels with salsa cruda
Egg and cod roe
Oysters on horseback
Home roasted chilli hazelnuts, almonds and cashews

Sit down dinner sample dishes

Starters

Hot smoked flaky salmon with lime and herb sauce
Melon and asparagus (or artichoke), tapenade and salad leaves
Ogen melon & Parma ham
Gaelic prawns
Summer gazpacho soup
Cream of leek and apple soup

Main courses

Roast Raasay venison with red berry sauce and braised onions
Roast sirloin of beef stuffed with mustard, thyme and chestnuts, served with Yorkshire puddings
Braised lamb shank with Marsala wine sauce
Lemon and rosemary chicken breast
Paprika chicken stuffed with apricot and sherry jus
Spit roasted whole pig, Raasay lamb or boar

Poached organic Shetland salmon
Oysters au natural
Oysters Kilpatrick
Hot seafood boucheés
Seafood chowder
Steamed local mussels

Aubergine and pepper fried rice
Three cheese, cherry tomato & basil tart (V)
Roast vegetable rosti and chilli salsa (V)
Asparagus dolcelatte crepes, crème fraiche dressing
Sweet onion, ricotta and cranberry cheesecake

POTATOES

Creamed potatoes (with chives)
Roasted baby or new potatoes (with garlic and herbs)
Dauphinois potatoes

VEGETABLES

Fresh spring vegetables
Root vegetable ratatouille
Braised leeks and carrots
Sautéed spinach and boch choy

SALADS

Green salad
Beetroot and orange salad
Red cabbage and sour cream salad
Tomato and basil salad
Wild rice salad
Prawn and couscous salad
Warm new potato, mint salad
Roast red pepper, courgette and red onion salad

DESSERTS

Chocolate and Baileys mousse
Gooseberry and elderflower mousse
Chocolate and coffee liqueur éclairs and cream
Meringue with fresh fruit and Drambuie cream
Wild berry and strawberry mousse
Warm crumpet with local jam berries
Summer strawberry pavlova
Fresh lemon curd roulade
Raspberry crème brulee
Gooseberry and lingonberry parfait
Chocolate and raspberry brownie

All desserts include tea and coffee

Evening buffet sample menu

Home made chicken liver pate
Dutch gouda balls
Meat stovies
Hot sausage rolls
Mini quiches
Home made soup
Mixed cheese board
Orkney oatcakes

Tea and coffee

