

# THE SQUARE PLATE

WEDDING & EVENT CATERING

## THE CHEF'S TABLE EXPERIENCE

£95 per person

An immersive seven-course dining experience showcasing the finest seasonal ingredients, elegant presentation and exceptional service. Perfect for milestone birthdays, anniversaries, corporate entertaining and exclusive private events.

### ON ARRIVAL

#### Chef's Selection of Artisan Canapés

- ◆ Smoked Salmon Blini
- ◆ Truffle Arancini **V**
- ◆ Mini Beef Wellington
- ◆ Heritage Tomato Tartlet **VG**

### FIRST COURSE

#### King Scallop

Cauliflower Purée, Black Pudding Crumb, Apple Gel

#### VEGETARIAN ALTERNATIVE

Charred Asparagus, Pea Purée & Hazelnut Crumb

### SECOND COURSE

#### Duck Croquette

Parmesan Cream, Crispy Sage, Pickled Shallot

#### VEGETARIAN ALTERNATIVE

Wild Mushroom Croquette, Truffle Cream

THIRD COURSE

## Champagne & Pink Grapefruit Granita

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FOURTH COURSE

## Fillet of Scottish Beef

Dauphinoise Potato, Seasonal Greens, Glazed Shallot, Red Wine Jus

VEGETARIAN ALTERNATIVE

Wild Mushroom & Truffle Wellington

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FIFTH COURSE

## Scottish Cheese Selection

Artisan Oatcakes, Chutney & Grapes

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SIXTH COURSE

## Pre-Dessert

Lemon Posset, Scottish Shortbread Crumb

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SEVENTH COURSE

## Dark Chocolate Delice

Cherry Compote, Salted Caramel, Chocolate Soil

VEGAN ALTERNATIVE

Dark Chocolate & Orange Entremet

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**INCLUDED**

- ✓ Arrival Canapés
- ✓ Freshly Baked Artisan Bread & Butter
- ✓ Tea & Coffee
- ✓ Printed Personalised Menus
- ✓ Dedicated Chef & Front of House Team

## OPTIONAL ENHANCEMENTS

ADD TO YOUR EXPERIENCE

Wine Pairing Experience	£35 pp	Premium Wine Pairing Experience	£50 pp
Champagne Reception	from £12 pp	Additional Canapés	from £6 pp
Scottish Cheese Upgrade	from £5 pp		



Vegetarian



Vegan



Gluten  
Free

## THE SQUARE PLATE

Please inform us of any dietary requirements or allergies at time of booking