

THE SQUARE PLATE

Classic Collection

£60 per person

Traditional favourites with modern vegetarian & vegan choices

Canapés

Choose 3

- ◆ Mini Yorkshire Pudding, Roast Beef & Horseradish
- ◆ Haggis Bon Bon & Whisky Mayo
- ◆ Smoked Salmon & Cream Cheese Crostini
- ◆ Breaded Brie & Cranberry Relish (V)
- ◆ Falafel & Mint Yoghurt (VG)
- ◆ Tomato Bruschetta (VG)
- ◆ Mini Fish & Chips Cones
- ◆ Chicken Goujons & Garlic Aioli
- ◆ Vegetable Spring Rolls (VG)
- ◆ Mini Cheese & Onion Tartlets (V)

Starters

Choose 3

- ◆ Homemade Tomato & Basil Soup (VG, GF)
- ◆ Leek & Potato Soup (VG, GF)
- ◆ Chicken Liver Parfait, Red Onion Chutney & Brioche
- ◆ Prawn Marie Rose, Baby Gem Lettuce
- ◆ Breaded Brie Wedges & Cranberry Relish (V)
- ◆ Haggis Bon Bon & Whisky Mayo
- ◆ Goats Cheese & Beetroot Salad (V, GF)
- ◆ Falafel, Mint Yoghurt & Pickled Cucumber (VG)
- ◆ Roasted Red Pepper Hummus & Flatbread (VG)
- ◆ Seasonal Melon & Berry Salad (VG, GF)

Main Courses

Choose 3

- ◆ Traditional Roast Beef, Yorkshire Pudding & Red Wine Gravy
- ◆ Roast Chicken Supreme, Stuffing & Pan Jus
- ◆ Slow Braised Scottish Beef, Root Vegetables & Mash
- ◆ Steak Pie, Creamed Potatoes & Seasonal Vegetables
- ◆ Chicken Balmoral & Whisky Cream Sauce
- ◆ Scottish Salmon, Herb Butter & Crushed Potatoes
- ◆ Three Cheese & Leek Pithivier, Creamed Potatoes (V)
- ◆ Chickpea & Sweet Potato Tagine, Saffron Rice (VG)
- ◆ Lentil & Root Vegetable Wellington, Red Wine Jus (VG)
- ◆ Spinach & Ricotta Cannelloni, Tomato & Basil Sauce (V)

Desserts

Choose 3

- ◆ Sticky Toffee Pudding
- ◆ Apple Crumble & Custard
- ◆ Lemon Cheesecake
- ◆ Chocolate Brownie & Vanilla Ice Cream
- ◆ Scottish Cranachan
- ◆ Raspberry Pavlova
- ◆ Vanilla Cheesecake
- ◆ Chocolate Fudge Cake
- ◆ Vegan Chocolate Torte (VG)
- ◆ Seasonal Fruit Salad (VG, GF)

(V) Vegetarian · (VG) Vegan · (GF) Gluten Free

All menus are tailored — please inform us of dietary requirements at the time of booking.