

THE SQUARE PLATE

Prestige Collection

£80 per person

Luxury dining for weddings, private events & exclusive celebrations

Canapés

Choose 5

- ◆ Seared Scallop Spoon, Pea Purée & Black Pudding Crumb
- ◆ Mini Beef Wellington
- ◆ Duck Croquette & Parmesan Cream
- ◆ Smoked Salmon Blini & Caviar
- ◆ King Prawn Tempura
- ◆ Truffle Arancini (V)
- ◆ Burrata & Heritage Tomato Crostini (V)
- ◆ Wild Mushroom Tartlet (V)
- ◆ Beetroot Tartare Crostini (VG)
- ◆ Charred Aubergine & Tahini Tartlet (VG)

Starters

Choose 3

- ◆ Seared Scallops, Cauliflower Purée & Black Pudding Crumb
- ◆ Beetroot-Cured Scottish Salmon & Lemon Gel
- ◆ Duck Croquette, Parmesan Cream & Sage
- ◆ King Prawn & Crab Tian
- ◆ Burrata, Heritage Tomatoes & Basil Oil (V)
- ◆ Truffle Wild Mushroom Tart (V)
- ◆ Charred Asparagus, Hazelnuts & Pea Purée (VG)
- ◆ Roasted Celeriac Velouté, Truffle Oil (VG)
- ◆ Artichoke & Truffle Bruschetta (VG)
- ◆ Heritage Tomato Tartare, Basil & Shallot (VG)

Main Courses

Choose 3

- ◆ Beef Wellington
- ◆ Fillet of Scottish Beef, Dauphinoise Potato & Red Wine Jus
- ◆ Rack of Lamb, Fondant Potato & Rosemary Jus
- ◆ Venison Loin, Celeriac Purée & Blackberry Jus
- ◆ Halibut, Crushed New Potatoes & Champagne Sauce
- ◆ Truffle Chicken Supreme, Dauphinoise Potato
- ◆ Wild Mushroom & Truffle Wellington (V)
- ◆ Roasted Aubergine & Lentil Pithivier, Truffle Jus (VG)
- ◆ Celeriac Steak, Butter Bean Purée, Hazelnut Crumb & Red Wine Jus (VG)
- ◆ Heritage Vegetable Tarte Tatin, Whipped Vegan Feta & Walnut Crumb (VG)

Desserts

Choose 3

- ◆ Dark Chocolate Delice
- ◆ Vanilla Bean Crème Brûlée
- ◆ Lemon Tart & Raspberry Sorbet
- ◆ White Chocolate & Raspberry Dome
- ◆ Pistachio Opera Cake
- ◆ Salted Caramel Delice
- ◆ Chocolate Marquise
- ◆ Scottish Cheese Selection
- ◆ Vegan Chocolate Entremet (VG)
- ◆ Coconut & Passionfruit Bavaois (VG)

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

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