

THE SQUARE PLATE

WEDDING & EVENT CATERING

PRIVATE DINING MENU

£60 per person

A beautifully curated three-course dining experience, perfect for intimate celebrations, corporate dinners and special occasions.

STARTERS

CHOOSE ONE

◆ Chicken Liver Parfait, Red Onion Chutney & Toasted Brioche

◆ Smoked Scottish Salmon, Pickled Cucumber & Dill Crème Fraîche

◆ Goats Cheese Bon Bon, Beetroot Purée & Candied Walnut v

◆ Wild Mushroom Arancini, Truffle Aioli v

◆ Roasted Cauliflower Velouté, Crispy Onions vg

MAIN COURSES

CHOOSE ONE

◆ Feather Blade of Scottish Beef, Dauphinoise Potato & Red Wine Jus

◆ Chicken Supreme, Fondant Potato & Tarragon Cream Sauce

◆ Scottish Salmon Fillet, Crushed Herb Potatoes & Beurre Blanc

◆ Wild Mushroom Wellington, Truffle Cream Sauce v

◆ Roast Cauliflower Steak, Butter Bean Purée & Crispy Chickpeas vg



DESSERTS

CHOOSE ONE

◆ Dark Chocolate Delice, Salted Caramel

◆ Lemon Posset, Scottish Shortbread

◆ Raspberry Cranachan Cheesecake

◆ Sticky Toffee Pudding, Vanilla Ice Cream

◆ Coconut Panna Cotta & Mango vg

INCLUDED

- ✓ Freshly Baked Bread & Butter
- ✓ Tea & Coffee



Vegetarian



Vegan



Gluten
Free

THE SQUARE PLATE

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