

THE SQUARE PLATE

Signature Collection

£70 per person

Restaurant-style dining for weddings & premium events

Canapés

Choose 4

- ◆ Mini Yorkshire Pudding, Slow Braised Beef & Horseradish
- ◆ Haggis Bon Bon & Whisky Aioli
- ◆ Duck Croquette & Parmesan Cream
- ◆ Smoked Salmon Blini
- ◆ Goats Cheese Bon Bon & Beetroot Gel (V)
- ◆ Wild Mushroom Arancini (V)
- ◆ Truffle Mushroom Bruschetta (VG)
- ◆ Falafel, Tahini & Pomegranate (VG)
- ◆ Tomato & Basil Tartlet (VG)
- ◆ Tempura King Prawn & Sweet Chilli

Starters

Choose 3

- ◆ Smoked Scottish Salmon, Dill Crème Fraîche & Pickled Cucumber
- ◆ Ham Hock & Pea Terrine, Piccalilli
- ◆ Duck Croquette, Parmesan Cream
- ◆ Wild Mushroom Arancini, Truffle Aioli (V)
- ◆ Goats Cheese Bon Bon, Beetroot Purée (V)
- ◆ Cullen Skink
- ◆ Heritage Tomato & Mozzarella Salad (V)
- ◆ Beetroot Carpaccio, Vegan Feta & Candied Walnuts (VG)
- ◆ Roasted Cauliflower Velouté (VG)
- ◆ Truffle Mushroom Bruschetta (VG)

Main Courses

Choose 3

- ◆ Feather Blade of Beef, Dauphinoise Potato & Red Wine Jus
- ◆ Chicken Supreme, Tarragon Cream & Fondant Potato
- ◆ Lamb Rump, Pea Purée & Rosemary Jus
- ◆ Pork Belly, Black Pudding Crumb & Apple Gel
- ◆ Scottish Salmon Fillet, Crushed Potatoes & Beurre Blanc
- ◆ Wild Mushroom Wellington & Truffle Cream (V)
- ◆ Butternut Squash, Feta & Lentil Wellington (V)
- ◆ Roast Cauliflower Steak, Butter Bean Purée & Crispy Chickpeas (VG)
- ◆ Mushroom & Walnut Pithivier, Red Wine Reduction (VG)
- ◆ Paneer Tikka, Fragrant Rice & Spiced Tomato Sauce (V)

Desserts

Choose 3

- ◆ Dark Chocolate Delice
- ◆ Lemon Posset & Shortbread
- ◆ White Chocolate Cheesecake
- ◆ Cranachan Tart
- ◆ Salted Caramel Tart
- ◆ Raspberry & Prosecco Cheesecake
- ◆ Vanilla Panna Cotta
- ◆ Chocolate Orange Torte
- ◆ Vegan Chocolate & Orange Delice (VG)
- ◆ Coconut Panna Cotta with Mango (VG)

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

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